

AMERICAN AGRICULTURIST,

FOR THE
Farm, Garden, and Household.

"AGRICULTURE IS THE MOST HEALTHFUL, MOST USEFUL, AND MOST NOBLE EMPLOYMENT OF MAN."—WASHINGTON.

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See the Last Page, this month.



October.

"What though the fruit tree rival not the worth
Of Aricanian products? Yet her freight
Is not contemned; yet her wide branching arms
Best screen thy mansion from the fervent day
Adverse to life; the wintry hurricanes
In vain employ their roar; her trunk unmoved
Breaks the strong onset, and controls their rage.
Chiefly the Roxbury, whose large increase,
Annual, in sumptuous banquets claims applause.
Thrice acceptable beverage! could but art
Subdue the floating lee, Pomona's self
Would dread thy praise, and shun the dubious strife."

PHILIPS.

If the apple is the fruit for the million, the pear is the fruit for the amateur. If the one should be planted in large orchards, the other should find its home in the garden and fruit yard about the dwelling. There is a reason for the enthusiasm with which this fruit is regarded by all pomologists, aside from the profits which it yields to nurserymen and to those who grow it for market. Though something called pears were known to the ancients, the delicious dessert fruit, now known by that name, is a modern 'invention.' We read of pears in Virgil and Pliny, and other old Roman writers. What the fruit was, is readily inferred from the confession of the latter author, "all pears whatsoever are but a heavy meat, unless they are well boiled or baked." It was not until the seventeenth century, that pears made much progress. What that progress is any one can decide, who tastes a crabbed perry and a Seckel, and compares the juices. If the one gripes his throat and compels wry faces, the other leaves behind an aromatic sweetness, suggestive of the food of the gods. A fruit so capable of improvement in size and quality, very naturally awakens the enthusiasm of cultivators—orchardists and amateurs. It unquestionably requires more skill, at least

in the older States, to grow good pears, than good apples. The latter will flourish with little care after being once established. The former, especially if dwarfed upon the quince, must have a good soil and skillful cultivation to make it reward the planter. It pays abundantly for generous feeding and skillful handling, and perhaps it is owing in part to this fact that it is the special pet of some of our distinguished pomologists. It heralds the fame of the fruit grower, and a man becomes distinguished according to the number of varieties and the size of the specimens of this fruit which he exhibits at the fairs, as in the olden time he became famous according as he lifted up the ax against the thick trees of the wood. Tree-slaying has become infamous, and he that would shine in fairs in modern times, must not only know how to select, but how to plant and prune, and feed pear trees.

The rareness of fine varieties of this fruit has made it an object of special desire to the cultivated and refined. It is somewhat a badge of social distinction, like diamonds and rare wines. Not one family in a thousand in this land of plenty has ever had a dish of this fruit at its best estate served for dessert. Virgalius and Seckels are even rarer than wine, though our nurseries have sent forth trees by the thousand and tens of thousands, for the last score of years. Every genteel family living permanently in the country, or residing there for the Summer, plants dwarf and standard pears of approved varieties. Madam covets the fruit dish loaded with Bartletts, or Flemish Beauties, as she would splendid silver for her table. The silver is much more common at dinner than fine pears. It is a social triumph when our dwarfs are a success, and the pets of the fruit yard furnish a supply of melting pears for Summer guests.

Whatever the cause, the pear has a popularity beyond any other of the larger fruits. Downing glories in it, in prose more eloquent than song, and the discussions of highest interest in the meetings of our Pomological Societies are upon this fruit. With failures more numerous than successes, in planting dwarfs, people keep planting them, determining with resolute Anglo Saxon courage to educate themselves into success. In its natural state, the pear is more hardy and long lived than the apple, reaching in rare cases the age of four hundred years. Though an exotic in this country, it is probably as vigorous and healthful here as in its native clime. The Stuyvesant pear tree still fruitful after two hundred years of bearing, is a good witness of the hardiness and the long life of this fruit. The causes of failure, especially with the dwarfs, are easily pointed out. More of them are from improper planting and from neglect than from all other causes. They are often set out upon land too poor to nourish them. They live, but make no new wood. They are thrown prematurely into bearing by transplanting, and

the cultivator, pleased with the early fruitfulness, lets them bear all they will. The whole force of the tree is thrown into fruit, and after a few years it is exhausted and dies. Sometimes the tree is planted too high, the quince stock being three or four inches above ground, instead of beneath, as it should be. The borer attacks the quince, and if neglected, soon destroys it. We have frequently seen them planted in green sward, the grass taking all the strength of the soil, and the trees looking much like walking canes, years after planting. Sometimes they are not manured at all. The demand is for abundant compost manuring every fall. Again, they are trimmed up as high as one's head, before they are suffered to make limbs. With the comparatively weak roots of the quince, this gives the winds a great purchase upon the tops of the trees, and unless they are staked up they are soon broken off. The demand is for limbs near the ground, forming a pyramidal base, to rise not more than a foot a year until the structure gets beyond the reach of the pruning knife.

The well-trained dwarf is a creation of human skill, as much so as any work of the architect. If a man does not know how to build, or can not take the time to learn, let him eschew dwarfs as too small business for him. Standards are more easily reared and much longer lived. They pay quite as well for good soil and cultivation. They are much longer in coming into bearing, some varieties requiring fifteen years of good cultivation before they will give forth their treasures. But when once they break into fruit, they make up for lost time, and are a fountain of delight to the fruit grower, for the rest of his life, and a monument to his memory when he is dead. As the season of planting again returns, we throw out these few hints in regard to the favorite fruit of modern times. Notwithstanding the war and the duty of thirty per cent., pear trees will continue to be imported and planted. Let the work be well done.

THE WAR AND FEMALE FARMERS.—We are constantly hearing, especially from the West, of instances where farmers have patriotically exchanged the plow for the musket, encouraged to do so by their wives who have cheerfully assumed the care and responsibility of conducting the labors of the fields during their absence. Such noble women deserve not only the good will of their neighbors, but their kindest attention. Let them want in nothing of friendly advice, and oversight against imposition in the sale of their produce, and in the purchase of supplies. See to it that they have the aid of a "husking bee," a wood-cutting gathering, and any other assistance that can be rendered to them. Farmers' Clubs should take such cases under their special care. Our aged correspondent, Diogenes, has a talk about a woman farmer on another page of this month's *American Agriculturist*,

Calendar of Operations for Oct., 1862.

[A glance over notes like the following will generally call to mind some piece of work that would otherwise be forgotten or neglected. The remarks are more especially adapted to places between 38° to 45°; but will be equally applicable further North and South, by allowing for latitude.]

Farm.

But few days will now intervene before the "Advance Guard" of stern Winter will make a descent upon us, and Col. Frost and his Snow Brigade will make fearful "havoc" among the stores of those unprepared for the "raid." Farmers must marshal their forces at once and exercise a watchful care against this invader. They must volunteer their efforts, and not wait to be driven or "drafted" into the contest. Remissness is sure to lead to defeat. "A penny saved is worth two earned," and no season of the year affords the farmer a better opportunity to reap the benefit of this great truth than the early portion of the month of October. In the Northern regions root crops must be gathered and marketed or securely stored; sorghum must be harvested and manufactured into syrup or sugar; corn must at least be cut up and placed into stocks; buildings must be erected, repaired and put in a good state of preservation; implements must be housed for a season of rest, and cleaned, painted and oiled to preserve them from decay and rust; stock must have extra feed to prevent loss of flesh, etc., etc.

Agricultural Exhibitions are still to be held in many localities, and those who read the *Agriculturist*, and consequently raise the best crops and stock, and reap the largest ratio of profits, will not fail to be on hand to exhibit the evidences of their skill, and to obtain hints that will enable themselves to do still better another year. The farmer who never goes to the Fairs usually drives a miserable team, has "bad luck" with his crops and everything else; and "Hard Times" hover about him.

Barns—The suggestions given last month are still applicable, and should not be neglected.

Beans—Shell as soon as well dried, and clean thoroughly. The stalks are good fodder for both sheep and horses.

Beefs require increased care and feed. Pumpkins, immature corn, surplus cabbage leaves, will be acceptable to them, and prepare them for "finishing off."

Buildings—Erecting new, and repairing and painting old, preparatory for winter's storms and frosts, must be attended to promptly. Good shelter for stock pays a large per cent., in the saving of fodder. Food is the fuel which keeps up internal heat; the less exposure, the less the internal heat and consumption of fuel required.

Butter—Lay up a good supply, well made, thoroughly worked, and carefully packed. (See page 378 last month.) Keep up the supply of milk by feeding oil cake, cabbages or carrots to the cows, where pasture is becoming short.

Cabbages must be taken care of before liable to injury by freezing and thawing. Freezing will not injure them materially, if so enveloped in earth or otherwise that they will remain frozen until wanted for use. They must have a very cool place to prevent decay, and they will not therefore keep well in cellars. Trenches, with a couple of rails laid on the bottom, are best. Place the heads of the cabbages on the rails, with roots up, then put a layer of straw against either side, cover with earth and pack smooth so as to shed rain as much as possible.

Cellars—Cleanse and ventilate as directed last month.

Carrot tops as well as roots are good for milch cows.

Cisterns—Cleanse and repair at once wherever needed.

Corn—The best ears may still be selected for seed, though for earliness the selection should have been attended to when the corn first began to ripen. Cut up, bind and stock for husking, if not ready to husk now.

Draining—Water should not be allowed to stand during winter on grain fields. Underdrain if possible, otherwise (unless the clay substratum can be bored or dug through) surface-drain with furrows or ditches well opened.

Farmers' Clubs—The evenings are lengthening and most farmers will soon have spare time, some of which may well be devoted to meetings for mutual benefit. Let each man strive for the proud distinction of producing the best crops and stock in the world, or at least in his own neighborhood. Apportion experiments among the members and endeavor to earn for the club the credit of having originated something for the benefit of American Agriculture, as well as for themselves. Well directed and persevering effort often produces wonderful results. Let not the effort be wanting.

Forest leaves are excellent for absorbing liquid manure and for mulching. Gather them freely when available.

Grain—Thrashing, cleaning, storing and marketing must be attended to. Do the cleaning thoroughly. An extra winnowing may greatly increase the market value.

Hogs may be made to answer two purposes, manufac-

turing manure for the garden, and supplying pork for the table. Give them muck, sods, leaves, straw, etc., for the former, and good cooked food and clean water for the latter. It pays well to give frequent scrubbings to ensure cleanliness and thrifty growth.

Ice Houses rightly constructed and well filled are conducive to profit and comfort. (See remarks on page 297.)

Implements should be carefully secured against accident, rot and rust. Iron and steel will be kept from rust by smearing them with lard and resin melted together.

In-door Work should have the benefit of labor-saving implements—a sewing and a washing machine, wringer, churn, apple-parer, knife and scissors-sharpener, etc. Wives are too often over-tasked. Severe exertion should not be added to the incessant cares and steps of the housewife from early morning until late evening. If a man should be "merciful to his beast," how much more so should he be merciful to his wife! In far too many cases these hints are needed, we regret to say.

Manures are the touchstone to profitable farming, (except in very rich new soils) and every available source should be profited by to the fullest extent. Muck, forest leaves, green weeds, straw, etc.—in short, every kind of vegetable matter—composted with animal droppings, are the very best, as well as the most easily obtained. Lime, plaster, salt, guano, etc., are more or less valuable, according to the soil. Bones are always valuable.

Paint wherever preservation can be promoted. (See recipe for cheap paint for out-houses, fences, implements.)

Plow—Turn up an inch or so of subsoil on heavy soils, when the ground is dry, and let Jack Frost have a chance at it. In this manner his services are very valuable.

Potatoes are injured by sunlight, by extreme heat or cold, and by want of ventilation; hence in storing they must have a dark, cool, and well ventilated place, with sufficient protection to prevent the least freezing.

Poultry—See article on page 268, Sept. *Agriculturist*.

Pumpkins—Sound ones may be kept until late in winter if protected from frost, dampness, and heat. Or they may be pared, sliced in rings of half an inch in thickness, hung on a pole in the kitchen or any warm place, and dried. The seeds should be removed from those fed to milch cows, as they are supposed to lessen the flow of milk.

Root Crops for keeping require protection from frost, dampness and warmth (except sweet potatoes). Turnips may be the last gathered, before freezing weather.

Rye may still be sown. (See page 270, last month.)

Schools—See that school houses are in good order, and use all proper efforts to secure good teachers, and a full attendance. A good teacher is cheap at any price; a poor one is dear even if he work for nothing.

Sheep—Keep rams and ewes separate until five months previous to the time you wish lambs dropped. For early lambs, put rams with ewes middle of this month, but as a general thing the middle of March is rather too early for lambs. From first to middle of May is better. Both rams and ewes for breeding should have good pasture now.

Sorghum—Strip off leaves a few days before cutting up the stalks. Cut off two upper joints with seed, as soon as ripe, or before heavy frost, and cut stalks just above lower joint at the same time. Preserve from frost and manufacture into syrup or sugar as fast as possible.

Timber for rails, posts, etc., is better cut now than later.

Orchard and Nursery.

The great yield of most kinds of fruit this season will tend to increase activity in the orchard and nursery business. This will be counterbalanced in some degree by the alarms and demands of war. Still we may expect considerable activity in the fruit-tree trade. We hope to be able to chronicle the realization of these expectations, for there can be no good reason to doubt that fruits are promotive of the health and comfort, as well as the prosperity of our people. Good trees are cheap now.

The falling of the leaves is the signal for transplanting trees, and some do not wait for this, but strip them off by hand. Should frost be too long delayed, this may be advisable, in order to give the newly-planted trees time to become established in the soil before Winter sets in. Those who contemplate planting an orchard, be it of few trees or many, can not be too well informed as to how it should be done. If anything pays for doing well, it is fruit-tree planting. On the manner in which the tree is set out, may depend not only the degree of its thrift and fruitfulness, but its very life. It may be well for those who are not acquainted with this subject, to engage the nurseryman to plant the trees himself, and warrant them two years, where this is practicable. Elsewhere in this number will be found some general directions.

Fall planting is generally advantageous on account of time, which is easier spared in the Fall than in Spring, while all the hardy fruits, including grapes, currants,

blackberries, etc., are found to do quite as well planted in the Fall. The soil settles about the roots, and the trees are ready to begin growing as soon as Spring opens.

Gathering fruit is an important item in the orchard labors for October, and its good keeping will depend materially upon the degree of carefulness with which it is handled. It is well to use a good fruit-picker, at least in gathering choice, late-keeping varieties.

Insects—Give them no quarter. Exterminate every vestige of the pests. Look after borers, eggs, nests, etc.

Label every tree, or, what is better, make a map of the orchard and put the name of each tree on the map. It is well to do both. Mice should find no harbor in grass or weeds around the trunks of fruit trees.

Manuring an orchard properly, requires a good deal of discretion. Experiment has proved that the soil for peach trees may be too rich; while on the other hand, pear-trees are gross feeders, and will use manure abundantly. A compost of animal droppings, rotten leaves, sods, ashes, night-soil, etc., make a good pear-tree fertilizer, while chip manure and finely pulverized barn-yard manure in moderate quantities are excellent for apple trees. Lime is also almost universally beneficial to apple trees. Spread manures this month, and work them in in Spring.

Seeds and Pits—Plant at once, or store them in moderately dry sand until ready to plant in early Spring.

Stake up all trees liable to injury by winds. Be sure to heed directions for staking on p. 209, July *Agriculturist*.

Taking up nursery trees should be carefully done, to avoid injury to the roots, and those broken should be cut off smoothly and slanting from the under side outward. Immediately immerse in mud the roots of those to be sent to a distance, or for other reasons not to be immediately re-set. Reduce the tops of such as have broken or reduced roots. Damp moss or litter should be well packed and bound on around the roots of those to be sent to a distance.

Under-draining on heavy soils is always advantageous, and where needed no further delay should be suffered.

Kitchen and Fruit Garden.

The season for cessation of labors in the kitchen and fruit garden is near at hand, and what remains to be done should not be put off a single day longer than is absolutely necessary. Besides properly storing such of present crops as can not be used or marketed before frosts, there is much that may be done to enhance next year's profits, the most important of which is annihilating all weeds and turning up new subsoil (on all, and especially on clayey soils) to be amended by the action of frost and air.

Apples for keeping must be most carefully handled, even if very firm. Russets will bear gathering first, and other late-keeping varieties in succession, bearing in mind the liability of the large kinds about ripe, to danger by Fall storms and winds. Common kinds may be stored in a cool, dry room, though it is better to put them carefully into dry barrels. Choice specimens may be wrapped singly in clean paper and packed in dry chaff or bran.

Artichokes need Winter protection of earth or litter, before hard freezing, to be removed early in Spring.

Asparagus is better, and time is gained, if sown or the roots planted out early this Fall. The deeper and richer the bed the better. Set plants one foot apart each way, with the crown four inches below the surface.

Beans—Those unripe at the approach of severe frost should be shelled and dried by the sun or in an oven. Shell Limas and store in cool, dry place. House the poles.

Beets—Cut off tops and dry a little before housing.

Blackberries—New plots of this excellent fruit may be set this month—as soon as the leaves fall from the plants. Enrich soil with a compost of leaves, turf and well rotted manure. Set the large kinds, like the New-Rochelle, 4 feet distant in rows 8 feet apart. Protect the young canes the first year with straw or manure, if liable to much freezing and thawing. Plants may be grown from seed, but the variety will be uncertain.

Cabbages—The hardy kinds may be wintered by simply re-setting close together and covering with a few inches of loose litter. Tender kinds should be set in trenches, head down, on a couple of rails, and the roots well covered with straw and earth. Sow seed in cold frames for early Spring plants.

Carrots—See directions for beets. See also "How to Harvest Carrots," page 300. Pies are made by grating raw or stewed carrots, passing the pulp through a sieve, and then proceeding the same as with pumpkin sauce.

Cauliflowers may still be sown in cold frames.

Celery—Remove decaying leaves, and earth up with dry soil before danger from frost. Keep dirt from between the leaves by holding them together. Celery must be kept dry and cool, and protected from frost.

Cold frames may still be made in time for profitable use.

Currants and Gooseberries—Plant out last of month,

Fruit Trees—Transplant last of this month, and take time to do it well.

Grapes—Gather as fast as ripe, remove all defective berries from those bunches you wish to keep, and pack in a dry, cool place, between layers of cotton batting. For wine-making see page 277, September *Agriculturist*. Set new roots last of this month.

Lettuce—Sow in cold frames. Remove late sown to cold frames just before severe weather, or protect with clean litter that will also hold snow.

Onions—Sow in very rich, light soil, in drills a foot apart. Give slight protection of litter. These will start very early in Spring.

Parsnips wanted for Winter use should be dug, topped and buried in sand in the cellar. Leave others where they grew, until Spring. They are improved by freezing.

Pickles—Pack unripe tomatoes, melons, peppers, etc., in salt for pickling.

Rhubarb—Plant new roots and seed, the last of this month.

Salsify or Vegetable Oyster—Treat exactly as directed for parsnips.

Spinach—Thin out young plants and give a slight protection before heavy frosts.

Strawberry Beds—Make new ones immediately and cover before hard freezing. Sprinkle new and old beds with wood ashes, and cover lightly with tan bark, forest leaves or straw.

Sweet Potatoes—Pack in very dry sand and keep in a warm place.

Tomatoes—Fruiting may be prolonged by keeping off frosts with light protection—such as thin cloths, etc.

Trenching—Do this now wherever needed. Few are the gardens in which it will not pay. Deepening—not over-turning—the soil, should be aimed at.

Turnips—Late varieties may be permitted to remain and grow until another month.

Flower Garden and Lawn.

As Winter approaches, the flowering shrubs and plants in bloom become reduced in variety, so that in October dahlias, gladioluses, and chrysanthemums occupy nearly the entire field of hardy plants; yet, with proper care and taste in selecting varieties, removing all decaying leaves and other unsightly objects, and arranging for effect, these may be made quite efficient in gratifying the love of the beautiful. Attending to these, cleaning up flower borders, sowing and transplanting perennials, potting bedded plants, setting bulbs, saving seeds of late bloomers, protecting or removing tender varieties to flower pits, greenhouse, cellar, or window, planting shrubs, trenching and seeding, or turfing lawn, and transplanting ornamental trees, constitute the main labors of October, in the flower garden and lawn department.

Bedded Plants—Take up and pot petunias, verbenas, fuchsias, geraniums, salvias, etc., for winter blooming. Make cuttings, and place in boxes or pots of light sandy soil at once.

Bulbs may be planted at any time from September to December, but are better when put in early. Plant in any good garden soil, covering from two to four inches. (See article on page 272, Sept. *Agriculturist*.)

Chrysanthemums are now in the height of bloom, and their rich colors and varied and delicate shadings render them very attractive. Keep carefully staked to prevent injury by Autumn winds, and promptly remove all decaying leaves, etc. Mark choice blooms to divide and re-set roots in Spring.

Dahlias and Gladioluses—Treat as directed for Chrysanthemums, except to remove to a cellar or other dry place where they will be protected from freezing.

Frames and Pits—Prepare for the early reception of plants. (See illustrated article on page 273, Sept. *Agriculturist*.)

Perennials—Hollyhocks, wall-flowers, etc., do well if sown first of this month.

Lawn—Trench or subsoil and manure where needed. In turfing, beat sods well down, and fill all crevices with fine soil or sand. Sow early, and roll immediately after sowing, and again just before Winter. Perennial ryegrass is esteemed for lawns, but Kentucky blue-grass suits us best.

Pinks, Carnations, etc.—Pot rooted layers and young plants for removal to pit or green-house before frost.

Shrubs—Plant hardy, early-blooming varieties.

Green and Hot-Houses.

Directions of last month apply in the main to this also. As the exact time of first severe frosts can not be foretold, and may occur much earlier than usual, there should

be no delay in securing from injury all tender plants which it is desirable to preserve. Guard against sudden changes in temperature, keep the houses well ventilated, and induce a degree of humidity within, by judicious sprinklings or syringings of water. Place the tender plants in the safest locations, with reference to uniform warmth of temperature.

Annuals—Sow a few quick-growing sorts to come into bloom in mid-winter.

Insects should be promptly exterminated upon first appearance.

Apiary in October.

Prepared by M. Quinby—by request.

The bees will add nothing to their stores the present season, except in localities where but few are kept, and the Golden Rod and Wild Aster abound. The brood is mostly matured, and now is the time to decide what to do with each stock. Good stocks contain a strong colony, and plenty of honey, say 25 lbs. When doubtful as to their condition, weigh them. Some judgment is needed to decide about the number of bees. If the hive is very full of honey, the bees will be crowded to the bottom, and will appear to be more numerous than they really are. When combs are full of foul brood, the bees are crowded to the bottom in the same way. But when the combs are ordinarily stored, the bees will be near the bottom, and extend through all of them. Such usually winter best. When stores of honey are a little short, the bees will be further up among the combs, and a large colony may appear quite small. These things should be thought of, that no mistakes be made. If deficient stocks are to be kept, select first such as have bees and combs enough, and supply honey by feeding. When bees are wanting, there are generally enough of the condemned ones that must be sacrificed, to supply them.

There may be some old stocks found that are yet queenless, with abundant stores. Introduce a good colony with a queen now, if free from worms, and convert it at once into a stock for winter. It does not always make the best, but it is the best use to which such can be applied. If honey from the south, or that from hives containing foul brood is fed, it should be cleansed by scalding, adding a little water to prevent burning. All the feeding should be done quickly, and with especial care to prevent robbing. The honey market is most active this month and next. Take off all dripping honey from the outside of the boxes with a wet cloth; paste heavy paper, or thin muslin over the bottom to keep out insects and dust. Pack in large boxes, that will hold what can be easily handled. Secure it from sliding about, and handle with extreme care. Full prices can not be obtained for broken combs.

Exhibition Tables at the Office of the American Agriculturist.

The following articles have been placed on our tables since the report for last month:

FRUITS.

The largest and finest collection of Apples and Pears by any exhibitor has been shown by Wm. S. Carpenter, of Rye, N. Y. It consists of over 90 varieties, including the choicest and finest of each. Fine collections and specimens have been contributed by others, as follows:

Apples.—Gravenstein, Early Strawberry, Garretson's Early, Hawthorned, Melon, Summer Pearmain, Porter, Twenty Ounce, Summer Hagloe, Jersey Sweeting, Golden Sweet, from Parsons & Co., of Flushing, L. I.... Red Astrachan, Summer Queen, Carolina Jane, from Dr. Ward, of Newark, N. J.... Alexander, Nonpareil, from C. P. Russ, of Staten Island.... Gravenstein, from T. Whiteck, of Yaphank, L. I.... Suffolk Beauty, Seedling, from Edward L. Brown, of Deer-park, L. I.... Primate, from A. M. Halsted, of Rye, N. Y.... Variety for name, from Theo. Peng, of Rahway, N. J.... Strawberry, from B. F. Welch, of Bergen, N. J.... Varietie for name, from Jas. L. Lockwood, of Stamford, Conn.... Northern Spy, Baldwin, from Matthew Armstrong, of South Bergen, N. J.... Varieties for name, from Jas. Devoe, of Morristown, N. Y.... Alexander the Great, Summer Queen, from Geo. Ludington, of Luddingtonville, N. Y.... Alexander, (one of four grown on tree 2 feet 7 inches high) from C. H. Lillian, of Yonkers, N. Y.... Specimens, from Phillip Frank, 53 Broome street, N. Y.... Porter, Primate, 2 varieties for name, and others, from E. Williams, of West Bloomfield, N. J.... Sweet Bough, Branch of Siberian Crab, from J. R. Whiting, of Spuyten Duyvil, N. Y.... Bunch of 12 apples, from G. M. Usher, of Port Richmond, Staten Island.... Nonpareil, from E. R. V. Wright, of Forest Home, N. J.... Sour Bough, from J. C. Hart, of Shrub Oak, N. Y.... Cherry Crab, from Wm. Churchill, of Smithtown, L. I.... Two branches Crab, from A. J. Hall, N. Y.... Varieties for name, from Mr. Paterson, of Perth Amboy, N. J.

Pears.—Flemish Beauty, St. Ghislain, Knight's Seedling, Summer France Real, Kirtland, Bezi de la Motte, Julianne, Beurre Blanc, Frederick of Wurtemberg, Andrews, Paradise d'Automne, Summer Bergamot, Beurre Clairgeau, Brandywine, Mouille Bouche, Golden Beurre, Stevens' Genesee, Beurre Rance, Howell, Henkel, from Parsons & Co., of Flushing, L. I.... Sterling, Doyenne Boussock, Bartlett, from Dr. Ward, Newark, N. J.... Belle de Bruxelles, from Theo. Van Peng, of Rahway, N. J.... Church, Parlement, Flemish Beauty,

and a variety for name, from D. F. Welch, of Bergen, N. J.... Beurre d'Amauila, from Mr. Eakin, of Staten Island.... Bartlett, Beurre Clairgeau, Seckel, Monsieur Johns, varieties for name, from Mr. Paterson, of Perth Amboy, N. J.... Bartlett, Flemish Beauty, Urbaniste, Andrews, Belle Lucrative, Lawrence, Seckel, Louise Bonne de Jersey, Glout Moreeau, Vicar of Winkfield, Maria Louise, from Matthew Armstrong, of South Bergen, N. J.... 5 Bartletts (magnificent, weighing 2 lbs, 4 ozs), from R. Leavitt, of Flushing, L. I.... Variety for name, from J. L. Worth, of Ravenswood, L. I.... Beurre d'Amauila, from C. Rogers, Enfield, N. J.... Variety for name, from R. J. Dodge, Montclair, N. J.... Dearborn Seedling, Bartlett, from L. C. Heath, of Scotch Plains, N. J.... Variety for name, from J. Holt, of Haverstraw, N. Y.... Beurre d'Amauila, (branch bearing 64 fine pears)—imported dwarf grafted on standard, Louise Bonne de Jersey, Stevens' Genesee, Flemish Beauty, Church, Belle Lucrative, Bartlett, Water Mellon, Seckel, Huntington, Bleeker's Meadow, Pig Pen, Duchess d'Angouleme, Vicar of Winkfield, Beurre Boac, a variety for name, from A. M. Halsted, of Rye, N. Y.... Doyenne Boussock, Sans Pau, variety for name, from I. A. Brush, Long Island.... Washington, from A. S. Fuller, of Brooklyn, L. I.... Varieties for name, from R. Lewis, of Brooklyn, L. I.... Beurre Clairgeau, Louise Bonne de Jersey, from Mrs. C. M. Kirtland, N. J.... Dearborn Seedling, Flemish Beauty, Tyson, Bartlett, from Wm. Charlton, of Staten Island.... Seedling, from E. E. Clarke, of New Haven, Conn.... Variety for name, from Mr. Livingston.... Beurre d'Amauila, Flemish Beauty, Bartlett, variety for name, from Jas. L. Noble, of Brooklyn, L. I.... Variety for name, from S. B. Conover, New-York.... Stevens' Genesee, Bartlett, Belle Lucrative, New Frederick of Wurtemberg, Andrews, Beurre d'Anjou, varieties for name, from L. Mason, of Orange, N. J.... Ananas d'Ete, Flemish Beauty, Bartlett, from Mr. Child, New Market, N. J.... Bartlett, Flemish Beauty, Doyenne Boussock, Beurre Clairgeau, Surpasse Marla, Belle de Bruxelles, Beurre Fouglere, variety for name, from J. K. Gibson, Keyport, N. J.... Specimens, from Thos. B. Stimson.... Varieties for name, from M. M. Hurd, of Brooklyn, L. I.... Bartlett, Seckel, variety for name, from Jaques Van Brunt, of New Utrecht, L. I.... Seckel, from Ed. Humbert, Brooklyn, L. I.... Doyenne Boussock, variety for name, from T. B. Stillman, of Plainfield, N. J.... Beurre de Montgeron, New Frederick of Wurtemberg, Flemish Beauty, from C. Reeve, of Southold, L. I.... Virgaliu, variety for name, from Lawrence Quick, of Nyack, N. Y.... Beurre d'Amauila, from Daniel Coe, New Paltz Landing, N. Y.... Varieties for name, from J. Hague, of Bloomfield, N. J.... Bartlett variety for name, from E. Williams, of West Bloomfield, N. J.... Beurre d'Amauila, from H. C. Ward, of Newark, N. J.... Bartlett, Seckel, from B. T. Sealey, of South Yonkers, N. Y.... Variety for name, from C. B. Reed, of Blazing Star, N. J.... Bartlett, from J. R. Whiting, of Spuyten Duyvil, N. Y.... Doyenne Boussock (very fine), from J. R. Rapelye, of Astoria, L. I.... Bartlett, from J. M. Stuart, of Sing Sing, N. Y.... New Frederick of Wurtemberg, Doyenne Boussock, Flemish Beauty, Bartlett, Beurre d'Amauila, varieties for name, from John C. Kayser, of Fordham, N. Y.... Branch of pears for name, from H. L. Terry, of Brooklyn, L. I.... Bartlett, and others, from Thos. Andrews, of West End, N. J.... Variety for name, from J. P. Swan, of Bronxville, N. Y.... Varieties for name, from Rev. J. Weaver, of Fordham, N. Y.... Varieties for name, from D. B. Moses, of Sing Sing, N. Y.... Hagaman, variety for name, from P. L. Bogert, Brooklyn, L. I.... Variety for name, from C. A. Whitney.... Beurre d'Amauila, from J. H. Baptista, of Hudson City, N. J.... Bartlett, from Mr. Ayres, of Astoria, L. I.

Grapes.—De Candolle, Delaware, from Parsons & Co., of Flushing, L. I.... Black Hamburg, Wilmo's Hamburg, Bowker (white), from Matthew Armstrong, of South Bergen, N. J.... Wild Grapes (large), from George O. Street, Mt. Vernon, N. Y.... Hartford Prolific, from Mr. Child, of Newmarket, N. J.... Variety for name, from Geo. W. Prince, of Brooklyn, L. I.... Delaware, Diana, (open air, a little earlier than Delaware) from F. Heyer, of Melrose, N. Y.... Black Hamburg, Sweet Water, from C. Mandewirth, of Fishkill, N. Y.

Plums.—Green and Yellow Gage, ten varieties for name, from E. Williams, of West Bloomfield, N. J.... Variety for name, from J. M. Stuart, of Sing Sing, N. Y.... Flushing Gage, Coe's Golden Drop, Black Plum, from L. Mason, of Orange, N. J.... Gage, from Jos. Quick, of Brooklyn, L. I.... Nine varieties of Seedlings, from Thos. Young, of Oyster Bay, L. I.... Bolmar's Washington, variety for name, from J. H. Demarest, of Washington Heights, N. Y.... Bolmar's Washington, from Samuel Cooper, of Tompkinsville, Staten Island.... Gage, from E. S. Lamoreaux, Basking Ridge, N. J.... Branch Green Gage (11 fine plums on 8 inches, grown on city lot), from J. Clarence Sidell, of Clason Avenue, Brooklyn, L. I.... Four branched (amazingly full—fine fruit), from Dr. S. L. Chase, of Lockport, Niagara Co., N. Y.... Variety for name (very fine), from Mrs. Lathrop, Saugerties, N. Y.

Peaches.—Seeding for name (named Hinchman's Seedling) weight $\frac{1}{2}$ oz, from tree 12 or 14 yrs. old, grown in Brooklyn, L. I., from J. J. Hinchman, 26 Vesey-st., New York.... Twin peach, from Sulphur Lyon, of Washington Market, New York.... Carnation Peach, from Wm. S. Carpenter, of Rye, N. Y.... Seedlings, from Henry Smith, St. James, L. I.

Other Fruits.—*Nectarines.*—Red Roman (very fine) from Frederick Seitz, of Easton, Penn.... Specimens (fine—grown in this city), from David Thompson, of New York.... *Prunes* from Capt. Reimer, of Orange, N. J.... *Strawberries.*—Jenny Lind (second crop), from A. S. Fuller, of Brooklyn, L. I.... *Blackberries.*—French (Lanciniata, or cut-leaved—fine), from John Cole, of Tompkinsville, Staten Island.... *Tomatoes.*—Red Smooth, Red and Yellow Plum, Curran, Feje Island, Italian, Tree, and new variety (half yellow and half red) from W. F. Helms, of Woodstock, N. Y.... Cuban, Feje, Tree, and a new variety, (half yellow and half red) from Geo. M. Usher, of Port Richmond, Staten Island.... Specimens (large and fine), from W. H. Storrs, of Hudson City, N. J.... Mammoth, from John Cole, of Tompkinsville, Staten Island.... Mammoth, from J. Wilson, New Durham, N. J.... Mammoth, from J. H. Demarest, of Washington Heights, N. Y.... Trinity, from Walter Johns, of Brooklyn, L. I.... Italian, and bunch weighing 12 pounds, from Mr. Fitzgerald, gardener to Gen. Henry Storrs.... Tree (pot), from Frederick Seitz, of Easton, Penn.... Specimens (singular growth), from Archibald Alexander Stevenson, of Altonwood, Westchester Co., N. Y.... West India, from L. A. Bertie, of Tremont, N. Y....

Large specimens, from John Davidson, Washington Heights, N. Y....Yellow, Branch of Perfected, (very prolific and fine) from A. C. Chamberlain, of Novelty Gardens, Brooklyn, L. I....Large specimens, from B. F. Carpenter, of Newburgh, N. Y....Mammoth, from A. Peyrot, of Tremont, N. Y....Italian, from A. M. Agnes, of Orange, N. J.

VEGETABLES.

Three Garnet Chili Potatoes from single eye, (product of 12 potatoes weighed 58 lbs. with slight manuring) from J. Wilson, of New Durham, N. J....Japan and Chinese Beans, Hindostan Wheat, Chinese Egg Plant, Zea Caragua, or South American Corn (great growth), from Wm. F. Heins, of Woodstock, N. Y....Hops, Fancy Gourds, from Mr. Meehan, of Bergen Hill, N. J....Java Coffee, from B. McFarland, of Holbrook, L. I....Blood Beet (very large) from Benj. F. Seaver, of Orange, N. J....Chinese Egg Plant (in pot) from Frederick Seitz, of Easton, Penn....Corn, (curious growth) from Jas. Salter, Delmonico Castle, Brooklyn, L. I....La Guaya (raw) Coffee, from Mr. Willett, of Caracas, Venezuela, South America....Vegetable Marrow Squash, Fancy Gourds, Oak Apple, from Charles Mandewirth, of Fishkill, N. Y....Capsicum and Okra, from G. M. Usher, of Port Richmond, Staten Island, N. Y....Contraband Corn, from J. A. Brewer, of Westfield, N. J....Red Pepper (grown like Tomato) from J. A. Warman, of Westfield, N. J....Italian Chestnut, from Wm. Churchill, of Smithtown, L. I....Union Cucumber, from A. W. M. Hume, of Manhattanville, N. Y....Mammoth Twin Nutmeg Muskmelon (two grown together—perfect Union), Spanish Melon, Crooked Neck Squash, from Jas. Van Riper, of Lodi, N. Y....Turbo Squash, from Fritz Meyer, of 330 Third Avenue, New York....Fancy Balloon Gourds, from Thos. F. Stewart, of Flushing, L. I.

FLOWERS.

Fine Double Balsams, Beautiful Pansies and Aster, and a splendid Double Zinnia, from Rev. J. Weaver, Fordham, N. Y....Bloom of Cotton Plant, from F. Heyer, of Melrose, N. Y....Dahlias, Lilles, Double Zinnias, Roses, Gladioluses, Cut-flowers (very fine), from C. S. Pell, of N. Y. Orphan Asylum....Asters, Dahlias, Lilles, Gladioluses, Zinnias, etc., from O. Judd, of Flushing, L. I....Double and single Sunflowers (extraordinary), from Henry C. Eno, of East Brooklyn, L. I....Sunflower 13½ inches in diameter, from Thos. F. Stewart, of Flushing, L. I....Clethra Alnifolia, (wild flower) from John Jones, Hoboken, N. J....Wright's Datura, from T. W. Martin, of Williamsburgh, L. I....Dahlias, from Mrs. Crowell, of Thompson, L. I....Dahlias, from Wm. E. Meehan, of Bergen, N. J....Asters, from H. C. Ward, of Newark, N. J....Amaranthus tricolor, Euphorbia variegata, Obeliscaria Puicerina, from an Amateur.

MISCELLANEOUS.

Branch of Tree with Oyster-shells attached (curious), from Wm. Stickler, of Newport News, Va....Case of Honey (Quince's Hive), from H. W. Crittenden, Bronxville, N. Y....Live Glow Worm....Balsam Apple, from John Muerden, of N. Y.

Fruit Growers' Meetings.

Large and interesting meetings of Fruit Growers are now held at the office of the *American Agriculturist*, at 2 o'clock P. M., on Thursday of each week. Merchants doing business in the city, who have country residences, fruit growers from the neighboring localities, and even from distant points, farmers and others, run together for an hour or two, to test and discuss specimens of fruit, give names to unnamed fruits sent, talk over best kinds, and modes of growing—a pleasant and instructive meeting is the result. Our Tables are constantly loaded with from 250 to 300 plates of different fruits in their season. Flowers, vegetables, all sorts of soil products, and implements which are interesting or instructive, are invited on exhibition at all times, and the public are invited to drop in on any day and at any hour whenever convenient. We have not room to report the doings at the Weekly Meetings, though some interesting points are brought out which it will be useful to publish hereafter. Separate items will be found in "Our Basket," and elsewhere, from time to time, as circumstances shall seem to require.

Save Fruit for the Soldiers.

An intelligent gentleman of this city, who knows by experience something of camp life, says, tell all the readers of the *American Agriculturist* that nothing is more acceptable to soldiers while confined to their army rations, than dried apples, and other fruits, which are easily carried in compressed bulk, and can be soaked and stewed with only the camp conveniences. There is an abundance of fruit, and, in addition to lint, bandages, socks, etc., let every community prepare a lot of well peeled and well dried apples, peaches, etc., to forward as opportunity offers, to some favorite regiment or company, or to a central depot which we hope to have established in this city for this special purpose. Get the fruit ready, and a way will be opened for its use where it will be most acceptable. If no other way opens send it to the *Agriculturist* office, and we will forward it to any point desired.—After writing thus much, the gentleman referred to, added: "Yes, tell them to send the dried fruit here, if they have no other way to forward it, and my workmen and workwomen will repack it, my carts will do all the moving in the city, and I will bear all expenses of getting it from here to the soldiers' camps." He requested us to withhold his name. (The first letters are C. H. L.) Let these donations be plentiful.

American Pomological Society.

The Ninth Biennial Meeting closes at Boston, just as we go to press, and we have only room to say that the gathering of fruit-lovers was large, the discussions interesting, and the show of fruit, especially of pears, the largest ever brought together in the country. This was to be expected from the present great fruit year. Among the individual collections were: some 300 varieties by Pres't. M. P. Wilder; nearly 300 by W. Read, of New Jersey; 250 by Ellwanger & Barry, who also exhibited 250 kinds of apples, and 75 varieties of plums; 250 varieties of apples by T. T. Lyon of Mich., many of them very large and of superior excellence. Other large collections were shown by Hovey & Co., Hooker & Co., of Rochester, and Wm. S. Carpenter, of N. Y.—Hon. M. P. Wilder, was re-elected President, and Jas. Vick, See. An address by the President, and remarks by Col. B. P. Johnson, giving an account of his visit to the London Exhibition, were listened to with interest.

Agricultural Exhibitions, Oct., 1862.

A large number of Fairs are in progress, as we go to press, and apparently with a fair degree of success, notwithstanding the war excitement. Below is a list of Fairs to be held in October, so far as we have been able to ascertain the particulars.

STATE FAIRS.

Name.	Where held.	Date.
Illinois.....	Peoria.....	Sept. 29—Oct. 4
New-York.....	Rochester.....	30 .. 3
Iowa.....	Dubuque.....	30 .. 3
Pennsylvania.....	Norristown.....	30 .. 3
Indiana.....	Indianapolis.....	30 .. 3
Oregon.....	Salem.....	30 .. 3
New-Jersey.....	Newton.....	30 .. 3
California.....	Sacramento.....	30 .. 4
Connecticut.....	Hartford.....	Oct. 7—10

COUNTY FAIRS.

NEW-HAMPSHIRE.

Rockingham.....	Exeter (postponed.)	
Weare.....	Weare.....	Oct. 1—2
Hillsboro'.....	Milford.....	1—2
Carroll.....	Ossipee.....	2—3

MAINE.

West Washington.....	Jonesboro'.....	Oct. 1—2
Waldo.....	Belfast.....	1—3
West Oxford.....	Fryeburg.....	7—9
Androscoggin.....	Lewiston.....	7—9
Sagadahoc.....	Topsham.....	7—9
North Franklin.....	Phillips.....	8—9
North Somerset.....	Colon.....	8—9
Kennebec.....	Readfield.....	8—9
North Waldo.....	Unity Village.....	15—16

CONNECTICUT.

Berkshire.....	Pittsfield.....	Oct. 1—
Plymouth.....	Bridgewater.....	2—
Worcester South.....	Sturbridge.....	2—
Hampshire.....	Northampton.....	2—
Hampden.....	Springfield.....	7—
Bristol.....	Taunton.....	7—
Housatonic.....	Great Barrington.....	7—
Hampshire.....	Amherst.....	9—
Barnstable.....	Barnstable.....	14—
Hampden East.....	Palmer.....	14—
Worcester Southeast.....	Milford.....	14—
Martha's Vineyard.....	West Tisbury.....	21—

VERMONT.

Caledonia.....	St. Johnsbury.....	Sept. 30—Oct. 1
Addison.....	Middlebury.....	Oct. 1—2

NEW-YORK.

Washington.....	Salem.....	Sept. 30—Oct. 1
Greene.....	Cairo.....	30 .. 1
Orange.....	Goshen.....	Oct. 7—10
Fulton.....	Gloversville.....	8—9
Delhi.....	Delhi.....	8—9
Dryden.....	Dryden.....	9—10
Schoharie.....	Schoharie.....	15—17
Albany.....	Albany, (postponed.)	
Oswego.....	Mexico, (postponed.)	
Rensselaer.....	(postponed.)	
Thompkins.....	Ithaca (postponed.)	

TOWN FAIRS.

Harpursville.....	Harpursville.....	Oct. 1—2
Brookfield.....	North Brookfield.....	8—9
Wilson.....	Wilson.....	9—10
Columbus.....	Columbus.....	13—15
Dundee Union.....	Dundee.....	15—17

NEW-JERSEY.

Burlington.....	Mount Holly.....	Sept. 30—Oct. 1
Hutherford.....	(postponed.)	
Warren.....	Belvidere.....	Oct. 7—10

INDIANA.

Wabash.....	Wabash.....	Oct. 7—9
Posey.....	New-Harmony.....	7—9
Fulton.....	Rochester.....	10—11

DELAWARE.

New Castle.....	Wilmington.....	Oct. 7—9
Kent.....	Dover.....	15—16

PENNSYLVANIA.

Lehigh.....	Allentown.....	Sept. 30—Oct. 3
Lawrence.....	New Castle.....	Oct. 1—3
Snyder.....	Middlebury.....	1—3
Indiana.....	Indiana.....	1—3
Wayne.....	Honesville.....	7—9
Crawford.....	Meadville.....	7—10
Luzerne.....	Wyoming.....	13—17
Columbia.....	Bloomsburg.....	13—18
Huntingdon.....	(postponed.)	
Union.....	Lewisburg, (postponed.)	

MICHIGAN.

Eaton.....	Charlotte.....	Sept. 30—Oct. 2
Monroe.....	Monroe.....	Oct. 1—2
Macomb.....	Romeo.....	1—3
Genesee.....	Flint.....	1—3
Calhoun.....	—	1—3
Lapeer.....	Lapeer.....	1—3
Shiawassee.....	Ossowo.....	2—3
Hillsdale.....	Hillsdale.....	2—4
Lenawee.....	Adrian.....	2—4
Cass.....	Cassopolis.....	8—10
Jackson.....	Jackson.....	8—10
Oakland.....	Pontiac.....	8—10

OHIO.

Ashtabula.....	Ashtabula.....	Sept. 30—Oct. 2
Ashland.....	Ashland.....	30 .. 2
Lake.....	Painesville.....	30 .. 2
Shelby.....	Sidney.....	30 .. 3
Champaign.....	Urbana.....	30 .. 3
Lorain.....	Elyria.....	30 .. 3
Portage.....	Ravenna.....	30 .. 3
Gurnsey.....	Cambridge.....	Oct. 1—2
Hardin.....	Kenton.....	1—3
Harrison.....	Cadiz.....	1—3
Lawrence.....	Ironton.....	1—3
Seneca.....	Tiffin.....	1—3
Starke.....	Alliance.....	1—3
Summit.....	Trumbull.....	1—3
Wayne.....	Wooster.....	1—3
Morrow.....	Mount Gilead.....	1—3
Tuscarawas Valley.....	Masillon.....	1—4
Logan.....	Bellefontaine.....	7—9
Morgan.....	McConnellsburg.....	7—9
Tuscarawas.....	N. Philadelphia.....	7—9
Richland.....	Mansfield.....	7—9
Williams.....	Bryan.....	7—9
Butler.....	Hamilton.....	7—10
Coshcoton.....	Coshcoton.....	8—10
Delaware.....	Delaware.....	8—10
Greene.....	Xenia.....	8—10
Stark.....	Canton.....	8—10
Union.....	Marysville.....	8—10

KANSAS.

Lawrence.....	New Castle.....	Oct. 1—2
Jefferson.....	Oskaloosa.....	15—16

ILLINOIS.

LaSalle.....	Ottawa.....	Sept. 29—Oct. 1
Union.....	Warren.....	29 .. 2
Jasper.....	Newton.....	Oct. 1—3
Jefferson.....	Mount Vernon.....	1—3
Shelby.....	Shelbyville.....	1—4
Lee.....	Dixon.....	6—9
Christian.....	Taylorville.....	7—10
Warren.....	Monmouth.....	7—9
St. Clair.....	Bellefontaine.....	7—10
Madison.....	Edwardsburg.....	7—10
Greene.....	Carrollton.....	7—10
Edgar.....	Paris.....	7—11
Piatt.....	Monticello.....	8—9
Fulton.....	Lewistown.....	8—9
McHenry.....	Woodstock.....	8—10
Moultrie.....	Sullivan.....	8—11
Stephenson.....	Freeport.....	14—17
Monroe.....	Waterloo.....	15—17
Henderson.....	Oquawka, (postponed.)	

IOWA.

Bremer.....	Waverly.....	Oct. 8—9
Jackson.....	Maquoketa.....	8—10
Cedar.....		



Containing a great variety of Items, including many good Hints and Suggestions which we give in small type and condensed form for want of space elsewhere.

THE READER'S ATTENTION, is invited to the business notices in this paper. Sundry General Premiums are offered on pages 313-14, and 320, which are worth looking after. The offer of the remaining numbers of this year *free* will be a special stimulus to new subscribers, and assist in making up premium clubs.

WAR MAPS.—All who wish a large, complete map of Virginia and the adjacent parts of Maryland and Pennsylvania, the present seat of the war in the East, will do well to avail themselves of the offers on page 320. Every person sending one or more new subscriptions, with his own, can have a map for each. The *Agriculturist* for November 1861 contained very complete maps of Kentucky, Missouri, and a considerable portion of Tennessee. That number most of our readers have now. Those who have not can receive a post-paid copy for 10 cents. The map of the Southern States offered on page 320 will be very useful. The map of the United States is also a really fine one.

Those who have reported the Crops through the Summer, at no little trouble, and often at some considerable expense, deserve the highest thanks of all our readers, and of the country; they have ours most assuredly. These reports give more reliable information in regard to the crops of the country, than was ever before gathered at this early date in the season. —*One Request more.* In the reports for Sept. 10, we fear some did not note the change in the headings of columns D-G-M-O, where the number of bushels per acre was asked for. We shall be glad to hear at once on this topic. It will be interesting to know what is the average number of bushels per acre in different parts of the country. The duplicate blanks on hand might be filled up under these columns, where any mistake was made.

The Pumpkin and Gourd Exhibition, comes off next month. (See announcement elsewhere.) All who have large, extraordinary, or otherwise interesting specimens of Pumpkins, Squashes, Gourds, etc., are invited to exhibit them; but please give us early notice of what is coming, that we may provide room. Of course no one will leave us to pay expenses for the carriage of specimens—as the exhibition is free to all. A competent disinterested committee will award the premiums, and decide all questions of prizes according to the terms of the offer.

When to Sow Spring Wheat.—A Farmer in Iowa, says in connection with his crop reports that his experience tells him that if the importance of early sowing of Spring wheat could be impressed upon the public generally, the increase in the crop would be worth millions of dollars. The very next report we take up is from N. Y. State, and on the same point says: "Early sown Spring wheat will hardly pay for harvesting, while late sown has mostly escaped, and is much better—some going over 26 bushels per acre."

Caution—Wheat.—Several subscribers at the West inform us that the "Mammoth Wheat," and the "Hallett's" Pedigree Wheat, distributed from the *American Agriculturist* office, is being extensively advertised for sale at high prices. We hardly see how this can be, as we only sent out small parcels to individuals, and Mr. Hallett informed us the present year that he had not had orders from America to any amount. There may be a little for sale, by responsible parties, but it will be well to look out for speculators. One of the parties advertising is not on our books, and could not have had the seed from our office.

Free Homesteads in Iowa.—We learn from Iowa papers, that there are about 40,000 acres of Government lands in Humboldt County, 50,000 acres in the vicinity of Fort Dodge, and 4,000,000 acres near Sioux City, "as choice as any in the State." Those near Fort Dodge are "railroad" lands, being adjacent to the Dubuque and Sioux City railroad. All Government lands are open for free settlers under the Homestead Act.

What of the Steam Plow?—On the 26th of June, the owners of the several steam-plows in England, brought out their implements in full force at Farnham, 24 miles southeast of London, and devoted three days to extended field trials under the auspices of

the Royal Agricultural Society, then holding its great Show at Battersea Park, London. We spent some time at Farnham, carefully watching the operations of the different plows, with reference to the feasibility of their introduction into this country. The conclusion we came to was, that while these plows are adapted to some of the heavier lands of England, where human labor is cheap, but horse labor dear, they have too much rigging, and require too many attendants to allow of their general introduction into the Eastern and Middle States. A skillful man, with \$6000 to \$12000 capital, would most probably find it profitable to procure one or two of them, and make a business of plowing for others on the Western prairies. Some gentlemen of our acquaintance are sanguine that there is in this country a new steam plow, nearly finished, which will prove a complete success. It is to be thoroughly tested before being brought before the public.

Screw Stump-Blaster.—Not recollecting any other, we use this name for a simple but ingenious implement we saw in Dr. Rau's collection at Hohenheim Agr. College, Germany. In removing large stumps, and splitting tough, knotty logs, it would be more frequently desirable to use gunpowder, but for the difficulty of putting a firm tampon over the powder, and the trouble of using fuse or a priming rod. The apparatus referred to is simply an iron screw, with a deep thread, and a small hole lengthwise through its center. The auger hole being bored in the wood, the powder is placed in the bottom and the screw, which is larger than the hole, is worked down upon it by means of a loose lever in its outer end. The center aperture is then filled with priming powder for firing. The thread holds even stronger than stone or brick tamping, and the same screw may be used for any number of logs or stumps. Any blacksmith might get up such a screw. There was one either at the International Exhibition, or at the Battersea Park Show, in London, but we believe this implement is not patented in this country.

Drains Stopped by Roots.—A Shaker Friend has left for exhibition at the office of the *American Agriculturist*, a remarkable specimen of root growth which caused no little damage. It is a portion of the roots of a maple tree, which stood in a meadow, near a stone drain. It is a compact mass of roots about two feet long and a foot wide, which had matted themselves about the stones of the drain and effectually prevented the passage of water, thus causing an overflow and greatly injuring several acres of grass. This occurrence suggests the necessity of removing trees from the line of drains, or in some way preventing their roots from thus causing obstruction. An important statement often insisted upon in these columns is also corroborated; viz., that, other conditions being favorable, an open porous soil is most conducive to growth. The roots speedily found their way among the interstices of the drains, and fattening upon the deposit from the water, developed into surprising growth. A tree with plenty of such fibrous roots, would have a corresponding vigor of trunk and branch.

Sale of Devons.—On September 10th, R. Lindsay Esq., of Meriden, Conn., held an auction sale of pure Devon cattle. E. H. Hyde, of Stafford, Conn., bought "Majestic" (imported), "Nelly Bly," "Nelly Bly 2d," and "Fancy 5th" (two years old); also yearling bull "Prince John 2nd." Hon. John Wentworth, of Chicago, bought "Fairy 2d" and calf, also two bull calves, one out of "Nelly Bly 2d," the other out of "Empress Eugene 2d." Levi Yale, of Meriden, Conn., purchased "Nelly Bly 5th." Mr. Buffum, of Newport, R. I., purchased a bull calf out of "Chance." Mr. L. intended to sell all his Devon stock, but so few buyers were present, further sales were postponed one month.

Curculios in Apples.—At a recent meeting of fruit growers, held at the *American Agriculturist* Rooms, Dr. Trimble, of Newark, N. J., exhibited curculios obtained by putting wormy apples which fell in June, into barrels of earth, and covering with manure. The curculios hatched out in great numbers, and were retained by the covering. We have at our office a bottle of them alive and active; we feed them with pieces of pear which they appear to enjoy. This proves conclusively that when plums are scarce, as they were where these apples grew, the curculio will take to other fruit. Dr. T., who has made this insect a study for years, says they do not spend the winter in the ground, but in the rough bark of trees, or other hiding places.

Scalding Peaches to Peel Them.—W. Hunt, N. Y. City, informs the *Agriculturist*, that he has tried scalding peaches the same as tomatoes, to loosen the skin, and finds it an admirable plan for peaches that are *fully ripe*. Put them in a pan, pour boiling water over, and let them stand a minute, but not long enough to cook beyond skin deep. The skins will then cleave off readily without waste, as we have proved by trial.

Distance Apart of Apple Trees.—*"Inquirer."* You will find a discussion of this subject in the Nursery Catalogue of Messrs. Stephen Hoyt & Sons, of New Canaan, Conn., which is furnished free to all applicants, we suppose. They advise 18 feet apart when the orchard is the chief thing; and 36 to 40 feet, if crops be the principal object, and fruit a secondary one. Their reasons for this advice are plausible.

Standards and Dwarfs—The Difference.—D. Millikin, Butler Co., O. Standard trees are those which have undergone no change of species. They may be grafted or budded at pleasure, but retain the name of standard, though frequently dwarfed a little in habit. Proper dwarfs are those in which the species is changed by grafting or budding one sort upon a weaker or smaller growing stock of another species, as for example, the pear upon quince, apple upon paradise stock, etc. If you bud or graft the shag-bark walnut (called hickory nut,) upon the pig nut hickory, you neither make it a dwarf nor bring it early into bearing, as one variety is about as robust as the other.

Trimming Tomatoes.—A. A. Horton, of Fon du Lac Co., Wis., writes to the *Agriculturist* that, "trimming tomatoes not only improves their quality but hastens their maturity several days." This depends upon the amount of cutting in. Without a fair supply of leaves no plant can mature its fruit well. The outer branches of tomatoes, and of vines generally, on which the green fruit can not mature before frost, may well be clipped off.

Striking Grape Cuttings.—E. W., of Hammonton, N. J., set 140 grape cuttings last season and lost but 6 of them. He followed the directions of a German gardener, pruning the vines in Winter, and on the 10th of March he put the cuttings in a pail of mud and water for a week. They were then set in prepared trenches and started vigorously upon the approach of warm weather. The cuttings were put one half their length in the mud, and only a single eye was left above the surface.

Grapes from Seed.—N. S. Thornton, Randolph Co., Ind. Grapes from seed vary quite as much as apples. It is seldom that more than one out of a hundred seedlings is worth raising. The business is therefore best left to amateurs and professional growers, by giving them roots of such kinds as are wanted. A good kind obtained, can be increased by cuttings and layers.

The Camellia as a House Plant.—*"Sophy."* Your ill luck is not the first; the buds are very apt to wither and drop. To help you, here is a little advice. First, see to it that your soil is made up of turfy, spongy, fibrous soil from the woods. Have the pots well drained. Keep the plants in a cool room at first, say from 40° to 50°. When the buds are well developed, keep the soil wet; the saucers should never become entirely dry. When the buds begin to expand, bring the pots into the parlor or living-room, and give more heat. Sprinkle the foliage and keep the ground moist. In February and March, you may expect a fine show of blooms. Diminish the water as soon as the flowers begin to fade.

Removing Strawberry Leaves.—*"O. W."* The old spotted leaves seen on strawberry plants after the fruiting season, are those which have performed their office and will ere long decay. There is no need of removing them, as they will soon fall off of themselves, and they are useful as a mulch; the more of them on the ground the better.

Exterminating White Daisy.—*"W. N. P."*, of Hyde Park, Vt., asks what to do with this pest "after it has got a start," and if the seeds can be killed in manure. It should not be allowed to "get a start" anywhere, as many farmers in western New-York, can regretfully testify. Constant cutting or pulling before a single plant blooms, in field, fence corner, or road, will in time worry it out, and this should be done—always done with this and other pests. Thorough composting and fermenting of manure will destroy the vitality of all seeds.

Book on Carpentry.—*"C. L. L."* Clay Co., Ind. We know of no popular book on carpenter work adapted to general use. There are some expensive books on Architecture, suitable for professional master-builders, or those following the business. Native fact, and practice with common tools, will suffice for all ordinary operations; beyond these, as in the erection of buildings, it is cheaper to employ an experienced mechanic.

Stove Cement.—A very good cement for stopping cracks in stoves or pipes is said to be made by mixing iron filings, white lead, and linseed oil together, to the consistence of putty. Apply to the joint or crack, and leave for a day or two before heating up the stove.

Cotton in Illinois.—According to estimates by sundry newspapers in Southern Illinois, the produce of cotton in the Southern counties will not fall below, but probably exceed 25,000 bales, or over 10,000,000 lbs. They further state that much more would have been planted could good seed have been obtained in season. These guess-work estimates may be far above or below the truth, but we doubt not there is enough growing to test the practicability of cotton culture north of the Ohio river. We solicit information from the readers of the *American Agriculturist* in that region.

Cotton-Growing Next Year.—James Coulter, Sen., Randolph Co., Ill., writes that he intends to plant seventy-five acres in cotton next Spring. He is confident that it can be grown in that latitude successfully.

Tobacco in Wisconsin.—“H. W. A.” Milwaukee, Wis. We have seen a good growth of tobacco in southern Wisconsin. It will do well where Dent corn will. There are no books on Tobacco Culture in the Northern States.

“Holding the Reins.”—“O. L. G.” a young reader of the *American Agriculturist*, at Buffalo, writes that while he was pleased with our illustrated article in May, on “Holding the Reins,” he yet thinks he has a method superior to that. He writes as follows: “As I am no draughtsman, I will illustrate my ideas in this way: Take a pair of shears and open them wide, then grasp them with your hand around the crossed blades, and you will see my way of holding the reins. You have the reins crossed in the palm of the hand, and the fingers closed over them. Thus you have them held firmly, and you get a purchase which you can not have in most of the ways mentioned in that paper.” His method is not altogether new, but we publish it to encourage him and others to think and practise on the various subjects presented.

Best Eyes in Potatoes.—J. B. W. writes that the eye nearest the stem of potatoes sends up a sickly shoot, and is unreliable. He has made extensive experiments this season. The center eye on the seed end grew the quickest, and produced the earliest potatoes.

The Fork Better than the Spade.—“Rustic.” Not always. You could not make mortar with a forked spade. So in ditching, moving gravel, or sand, and in doing such like work, the time-honored spade and shovel will hold their old place. Yet, for some garden operations, the fork is preferable. In breaking up the soil of a garden in Spring, when the ground is a little over-moist, the fork will disintegrate it, when the spade would only make it a hard, compact mass. So in working among the roots of choice trees and bushes, the fork will do less injury to the tender roots, and at the same time be equally serviceable in loosening the soil.

Cook’s Evaporator.—In our report of the Michigan State Sorgho Convention, we spoke of the first premium having been given to ‘Cory’s Evaporator.’ It should have read “Cook’s Evaporator with Cory’s Improvement.” The mistake occurred in the official report of the meeting. The improvement consists of a high ledge across the pan, with a gate for the more ready control of the stream when used without rockers upon a brick arch. Messrs. Blymers, Bates & Day furnish their stationary pans with high ledges and gates, without extra charge. We learn further that all Mr. Cory’s Evaporators are manufactured by them.

Clearing Ground of Hazel.—T. J. F. Healey, Whiteside Co., Ill. Your query seems to be answered by another correspondent thus: “Cut the Hazel in July or August, or even early in September, with a bush scythe; burn over it if it can be safely done, and plow at once where the roots will admit. If it can not be plowed, sow with winter rye, and harrow in, plowing it another season, when many of the roots will be decayed.

Changing Seeds.—W. F. Troxell, Lehigh Co., Pa., recommends changing vegetable and other seeds every few years. His experience is, that they deteriorate if kept upon the same soil for three years, and that heavy or clay lands retain the seeds, or the vegetables they produce, in good condition, longer than light, loamy soils. He would never select seeds from a rich soil to be sown upon poor ground, but the contrary, when practicable.

Work for Children—Where Borers Work.—George A. Gratacap, Westchester Co., N. Y., writes: “My fruit garden of three acres is divided into three districts, and one child is appointed to each, with a reward allotted for each borer. Five or six times during the past two months, I have cut out, from one tree in one

day, as many as ten young borers, most of them from 4 to 10 feet from the ground, and in or under the fork of branches. I have seen but two or three woodpeckers in these ten years. (More chance of course for the borers, Ed.) Within fifteen days after reading ‘Remedy for Borers’ in the July *Agriculturist*, I found one in a small uncovered root of about 1½ inch in diameter.”

Companies for Government Lands.—Jas. Lampert, Rush Co., Ind. We believe companies are forming in various localities, to take up Government lands, and form communities of acquaintances, but cannot point to an individual one just now. Such a company may perhaps be formed from your vicinity.

Large Tomatoes, Poultry, Manure.—We have received specimens of tomatoes weighing 1 lb. each, from J. Davidson, of Washington Heights, N.Y., who attributes his superior success in raising, to following the advice given in the July *Agriculturist*, viz.: watering the ground around, and manuring the plants with a solution of 1 shovelful of hen-droppings to 8 gallons of water. The same liquid manure proved equally efficacious on other plants.

Fruit in Wisconsin—Naming Varieties.—G. W. Hyer, Green Lake Co., writes to the *American Agriculturist*, that after much trouble in finding varieties of fruit that will stand the severe winters, cultivators in that neighborhood have at last secured a large and well selected stock. Grapes, particularly, promise finely this year. He says there is much difference of opinion in naming varieties of fruit grown there. If the sorts are of known kinds, Downing’s Fruit Book, and other standard authorities will settle these questions. If new seedlings are to be named, they should be submitted to the judgment of experienced fruit-growers to decide upon their merits. Many specimens of natural fruit ought to remain nameless and unknown.

Scraping and Washing Trees.—“T. D., Syracuse.” The reasons commonly given for this practice is, that trees with clean and smooth barks look well, and that insects lodge in rough barked and mossy trees. This is doubtless so; yet, is it not also true that nature gives the rough bark on purpose to shield the tree from the vicissitudes of climate? We would not advise severe scraping—not more than enough to dislodge vermin, and after this, let strong soap suds be applied. Follow this up with a little manure over the roots, and a moderate stirring of the soil.

Leaf Blight on Pear Trees.—Charles O. Newton, Cortland Co., N. Y. The leaves you sent are affected by what in this section of the country is called leaf-blight. It injures the leaves of seedling pears to so great an extent, that nurserymen in this vicinity have almost abandoned growing seedlings for stocks. They now import stocks mostly from Europe, or obtain them from parts of the country where they are not affected in this manner. The blight usually attacks the leaves in July, and always first those upon the last or previous season’s growth. It does not kill the stock or tree at once, but gradually weakens it, and unless a favorable season should intervene, it will eventually destroy the tree. Ashes and bone are perhaps the best manures to apply to pear trees that are attacked by leaf blight.

Sour Bough, or Summer Pippin Apple.—J. C. Hart of Westchester Co., N. Y., sends fine specimens, and thinks this variety is not sufficiently disseminated, as he finds prominent fruit-growers do not know it, nor is it in many of the nursery catalogues. Downing describes it correctly in his last Fruit Book, and justly calls it a valuable fruit, ripening from the middle of August to the middle of September.

How the Sap Overcomes Obstructions.—Wrap a tape tightly around a thrifty elion, so as to impede the circulation, and the bark will grow from the top of the tape downward until it unites below. W.

How to Preserve Wood Mosses, etc.—Miss L. W., of Central Ohio, wishes the information. There is a great and varied beauty in the fragile forms of our many colored wood mosses, well worth preserving. Simply dried and preserved under glass, or where dust will not get upon them, and arranged in fanciful and tasteful figures, they are very pretty.

Transplanting Old Grape Vines.—W. Borgemann, Leavenworth Co., Kansas. We advise early Fall planting of old vines in preference to leaving them until Spring. If the vines are quite large, better layer them, and when well rooted, plant the layers.

Aphis on Grape Vines.—S. French, Lorain Co., Ohio. The “plant lice” are sometimes troublesome by sucking the juices from the tender grape-vine shoots. Dipping the ends in a strong soap-suds, where it can be done, is a good remedy; otherwise syringe with a strong whale-oil soap solution.

Saving Strawberry, Raspberry and Blackberry Seeds.—W. C. Potts, Rice Co., Minn. Save strawberry, raspberry and blackberry seeds, by mashing the berries as soon as ripe, and washing out in water. Put the seeds in boxes of earth and keep moderately dry until Spring, then plant $\frac{1}{2}$ inch deep in light soil.

Strawberries and Raspberries for a Family.—J. D. Henkle, Platt Co., Ill. For family use, we advise planting the Triomphe de Gant strawberry, and Hooker, or Wilson’s, if more than one is wanted. The Fastolf will suffice for a raspberry; Brinicle’s Orange, and Improved Black Cap may be added.

Large Blackberries.—Mr. C. Rivinius, of Morrisania, N. Y., has placed upon our table the largest and finest New-Rochelle blackberries we have seen this season. Three of them weighed a full ounce, and they were also juicy, sweet, and fine-flavored.

Prolific Currents.—F. Trowbridge, writing from New-Haven Co., Conn., says Deacon E. Newbury picked 19 quarts of cherry currants from 5 bushes, and challenges a better yield.

Two-Story Roses.—C. M. Morton, Mercer Co., N. J., sends to the office of the *American Agriculturist*, specimens of roses, from the center of each of which a stem rises bearing another perfect flower. In some cases a stem has risen from the second flower, and borne a third rose. This curious habit may become fixed in a variety, so that it will always produce flowers of the same character. Such instances are not common, although there are varieties of roses that often produce buds from the center of the first flowers, which afterward come into bloom. The Yellow Tea Rose, sometimes called *Smithii*, often produces flowers of this kind.

A Floral Question.—G. H. H., Madison, N. J. It is affirmed by some writers that the reason why we have no blue rose or blue dahlia, is because the rose and the dahlia, in their original wild state, had no blue or any combination or shade of blue in their flowers. And they say that the French florists may hybridize till they are blind, and yet not be able to get a color into a variety of plants which did not exist in the original species. We have made this statement before, on the authority of another, but can not vouch for its truth. It is, however, certain, that in the dahlia we have fine purples, and a very near approach to blue. So in the rose, *La Tourterelle*, for instance, popularly styled the “dove-colored rose,” we have a slight shade of blue. In the hyacinth, as you observe, we have all the primary colors, with various shades and tints of the same. The question is a very interesting one, and is open for experiment.

Best Petunias of 1862.—“Jane.” President, double, pale rose color. *Lizzie Reed*, single, striped white and crimson, of medium size. *Marginata*, single, deep crimson, tipped with white, large and very fine. *Captivation*, double white. *Zouave*, resembles *Marginata*, but smaller. *McClellan*, double crimson, tipped with white. *Countess of Ellsmere*, bright crimson, with white throat, very good.

Polygonatum multiflorum, or Solomon’s Seal, appears to be the name of the wild flowers sent by C. Hoffman, Dauphin Co., Pa.

Sarracenia Purpurea for Small Pox.—This is our native “Pitcher Plant,” and is said to be a remedy for small pox in all its forms, in twelve hours after the patient has taken the medicine; that, “however alarming and numerous the eruptions, or confluent and frightful they may be, the peculiar action of the medicine is such that very seldom is a scar left to tell the story of the disease.” If either vaccine or variolous matter is washed with the infusion of the Sarracenia, it is deprived of its contagious properties. So mild is the medicine to the taste, that it may be largely mixed with tea and coffee, and given to connoisseurs in these beverages to drink without being aware of their admixture. The medicine has been successfully tried in the hospitals of Nova Scotia, and its use will be continued.—So says the *Gardener’s Monthly*.

Hibiscus.—The leaf sent by a subscriber in Marion Co., Ohio, is from the common shrubby Althea, the botanical name of which is *Hibiscus Syriacus*.

A "Quarter" of Grain.—In the English markets, grain is quoted by the "quarter," and the prices in shillings Sterling. The quarter contains 8 Imperial bushels, or 8½ American bushels. (33 American or Winchester bushels equal 32 Imperial bushels). The English shilling equals about 24 cents and 2 mills. For a rough calculation we may reckon the Sterling shilling at ¼ dollar, and to reduce London rates to New-York bushel prices, divide the quoted shillings per quarter by 33. The telegraph reports a certain grade of wheat in London at 57s.—that is, 57 shillings, or \$14.25 per 8½ bushels. Or, dividing 57 by 33 gives about \$1.73 per bushel. From this we deduct freight, waste, insurance, commissions, etc., to get the corresponding price in New York. When Flour is quoted by the barrel, we have only to divide by 4 to get the price in dollars, nearly. (Just now, four shillings sterling are equal to considerable over \$1, owing to the price of gold, and the cost of exchange.)

Inches in a Bushel.—*"New Subscriber,"* will find all he desires to know on page 136, Vol. 18, of the *Agriculturist* (May 1859). The American bushel contains 2150⅓ cubic inches (or exactly 2150.42). This is the old English Winchester bushel. The new English Imperial bushel has 2218 1-5th inches (or exactly 2218.192). A box one foot square, inside measure, requires to be very nearly 7½ inches high inside to hold ½ bushel, or about 15 inches high to hold a bushel (exactly 14.93 inches). A box 15 inches square and 9¾ inches deep, holds very nearly a bushel. The exact depth is 9.55 inches. A box containing 56 cubic feet holds 45 bushels of grain. To get the bushel contents of a box: multiply its inside length, breadth, and height together; multiply the product by 45 and divide this by 56. To get the size of a box holding any number of bushels, multiply the bushels by 56 and divide the product by 45, and you have the number of feet required. The height will depend upon the length and width. *Example:* For 100 bushels, multiplying 100 by 56 and dividing by 45 gives about 124⅔ for the feet required. This is almost exactly 5 feet every way.

Nepaul Barley.—P. Adland, Racine Co., Wis. The barley sent is the above variety, figured and described on page 261, September No. of last volume. We distributed seed of it last Spring. See seed No. 190, with a brief description on page 4, January *Agriculturist*.

Hop Vines for Grain Binding.—The Maine Farmer suggests the idea of cutting hop-vines into suitable lengths, and storing them until next harvest, to be used for binding grain, corn stalks, etc.

Diseased Cattle.—George D. Sylvius, Susquehanna Co., Pa., writes that he has had several young cattle affected with a singular cough, which caused them to pine away, and one of them has died. On examination a large number of fine white thread worms were found in the windpipe and lungs. He would like a remedy.

Fatten Stock Early.—*"J. W. B."* Madison. It is well to begin to fatten stock just as early as it can be uninterruptedly pushed forward. Irregular feeding is very bad. The feeding of grain or oil-cake should begin early, and with comparatively small quantities, and it should be gradually increased as the condition and appetites of the animal indicate. Quiet is an important element in successful management of fattening cattle.

Kicking Cows.—Take a hoop or strap of proper size, double the nigh fore leg, and slip it over the knee, past the pastern. She will stand and can not kick.

Weight of Cattle by Measurement.—J. L. T. will find no definite rule. Some cattle are long and tall, while others are short, thick, and deep. An animal girthed 8 feet ought to dress about 1,000 lbs.

Sick Hens.—I have seen chickens with a disease, the symptoms of which were similar to those described in the June *Agriculturist*: Fluid discharges from the nostrils, with a formation of something like a tumor, commencing in the corner of the eye, extending backward, and finally implicating the substance of the eye; blindness and death the result. I saved a few by repeatedly removing this formation, but tried no internal remedy: I disengaged it with a sharp instrument, and removed in sections: It would re-form, but yielded to persevering removal. J. B. W.

Keeping Vermin from Roots.—A. J. Aldrich, of Mass., has adopted the following effective plan for protecting poultry roots from vermin: A narrow groove, say three eighths of an inch wide, is cut in each roosting pole running the whole length. This groove is filled with oil or lard, which soon destroys lice on the root. A small portion of it also will be rubbed upon the

hens and thus expel the vermin. Snuff has been recommended for the grooves, but oil is much more effective.

Cleaning the Premises of Fleas.—J. McClure, of Logan Co., O., cleaned his barn from fleas, which an accumulation of rubbish had engendered, by scraping up and carting away all the manure, especially that under the barn, and yarding his sheep around and under the building at night, driving them away to pasture in the morning. He claims that the sheep transported the remaining fleas and left them in the field. Perhaps so.

Currant Bush Insects.—J. Townsend, Stratford Co., N. H. From the number of lady birds, (*coccinella*) found with the currant worms sent to us, we judge your bushes will eventually be freed from injurious insects. The lady birds, or turtle shaped bugs with yellowish wings, on which are six black spots, are our best friends, as they live chiefly upon other insects, and should never be destroyed.

Insects Multiplied by Fall-Plowing.—The Grant County Witness, Wis., says many farmers there begin to think that by Fall-plowing the eggs of the Hessian Fly and Chinch Bug are securely covered, instead of being left on the stubble to be destroyed by frost. On the contrary, we would inquire whether the eggs are less likely to be destroyed when dry, above ground, than when freezing and thawing in the moist soil? Burning the stubble would kill many insects. What says Dr. Fitch?

Driving Ants from Bee-Hives.—One who has tried it says that fine tobacco scattered about the hives will repel ants. It ought not to be put upon the bee stands, as the bees would be annoyed by so offensive a substance. If useful, place it around the supports of the stands, where the ants must climb to reach the hives.

Sulphur for Sheep Ticks.—E. R. Towle, Franklin Co., Vt., says a little sulphur mixed with salt, and occasionally fed to sheep, will certainly destroy ticks, as he has proved by repeated trials. He prefers the sulphur to oil sediment or tobacco extract.

Is Milkweed Poisonous to Bees?—D. Ryan, Armstrong Co., Ill., says he noticed dead and dying bees upon some milkweed, growing on his neighbor's premises, (he does not allow such weeds on his own grounds,) and upon examination, concluded that the sweets extracted from the flowers by the bees were poisonous to them. Has any one else similar observations?

A Word for the Blackbird.—F. M. Rogers, Stephenson Co., Ill., thinks the blackbird is unjustly slandered, and that the amount of insects he destroys more than counterbalances the corn he steals. There are two sides to this question.

When to Make Asparagus Beds.—W. Arnd, Cattaraugus Co., N. Y. Fall is the best time to make new beds, say any time in the month of October, especially from the middle to the last of the month. Choose 2-year-old plants if possible. Old matted roots are not as good, but may be used, however, and will yield cuttings sooner; fresh roots probably produce the best permanent bed; they are sold by nurserymen, commercial gardeners, and seedsmen, at \$1 to \$2 per 100.

Hops.—*"G. B. S."* Hops may be grown both from cuttings and from layers, and also from the seed.

To Keep Sweet Potatoes.—*"R. B. S."* Jefferson City, Mo. When clean and dry, pack them in dry sand, and keep them dry and moderately warm.

Winter Covering of Tender Plants.—"Sarah." First, lay around and over the crowns of the plants a few dry leaves, or the rubbish from the garden, then put over them a shovelful or two of dirt. Putting on too much dirt is worse than none.

Transplanting Grape Cuttings.—W. S. Wooton, Howard Co., Ind. Cuttings put in last Spring, if well rooted, may properly be set in the vineyard or other permanent situation this fall. They are sometimes left for two years, but if set after the first season's growth there will be fewer roots to disturb. If purchasing plants, we prefer two year olds, to save time.

Pear Blight.—There are accounts of the prevalence of the black blight in the pear trees of New-England, Central and Eastern New-York, and other parts of the country. Cut, cut; cut: do not saw the knife. As soon as it shows itself, cut off the limb even if it be the best one on the tree. Prevent a recurrence by

removing from the tree all manure and mulch after the first of September, if not before, and prune back the tender wood so as to have all the wood well matured. Should shoots of a second growth start, kill them off before Winter and mulch the ground about the trees, but not close to the stems, just before the ground freezes.

Keeping Dahlia Roots.—A Correspondent of the Cottage Gardener having lost many Dahlia roots by the rotting of the crown, discovered that the mischief was caused by the decay of the long stalk left attached to the tuber. The remedy is, to have not more than four inches of stalk; from this to scrape the whole outer covering of bark, and at the base to make a small opening which permits the watery deposit to escape. By this means he has succeeded in keeping the tubers sound.

Handsomely Done.—The Springfield News (Ohio), having copied our "Wheat Article" without credit, in another issue apologizes for the non-credit as an error of the compositor, and says: "We are sorry for the omission, and will try to prevent such an occurrence again, but if our readers should find an unusually good article in our columns (*the News*), without credit, it can be laid to the *American Agriculturist*!"—Thank you; the account is more than square.

Coinage at the Philadelphia Mint during July.—During the month of July there were coined at the above mint 3,476 double-eagles, 20,960 quarter-eagles, 5,000 silver dollars, 52,800 quarter-dollars, and 3,800,000 cents, making a total of 3,682,236 coins.

Hohenheim Agricultural College.

One of the most interesting points visited during our recent journey abroad, was the Agricultural College at Hohenheim, six miles south of Stuttgart, the Capitol city of Wurtemberg, Germany. (Stuttgart is, by R. R., 125 miles S. E. from Frankfort.) We brought home some documents in German intending to write out a more extended account of this Institution, with the assistance of our associate Mr. Weld, who had previously made a more lengthy visit there. Owing to Mr. Weld's absence as a volunteer in the army, we delay the account for the time being, but will say in brief that this is one of the most complete schools of the kind in the world—the largest and best, we believe. The buildings are extensive, being the former Royal Palace, and the farm contains about 1000 acres. The cultivation of the farm is under the care of the Professors, and its proceeds, together with an additional allowance by the government, are devoted to the support of the school. Large plots are appropriated to important experiments with various crops, manures, etc. A manufactory turns out improved implements for the College farm, and also for introduction into the country. The best breeds of animals for the country are multiplied here in purity, and scattered among the land owners. The cabinets and museum are supplied with specimens of animals, including their skeletons; samples of implements of various countries, including all the plows in use in ancient and modern times, and in different nations; specimens of all the soils in the kingdom, in layers showing the upper and subsoils, and the rocks from which they were formed, also of artificial fertilizers; samples of various grains and grasses, weeds, of wools, etc., etc.; all varieties of horse-shoes, the bones of the feet, diseased limbs, etc. An artificial cow with the organs of parturition is used in the demonstrative lectures.—Some of the above we may perhaps describe more particularly hereafter, in separate notes. Students of all ages and degrees of advancement are received, and put into such courses of study as may suit their several ages, amount of previous knowledge, time of study, and especially their intended future occupations in life.—The cost for tuition, room, apparatus, and for all expenses, exclusive of board, is 300 Thalers a year (about \$200). Board is obtained cheaply at restaurants in the buildings, in the European style, each article called for at every meal being paid for at moderate rates. We are under special obligations for the kind attention shown us by Professors Dr. Emil Wolfe and Dr. L. Rau, the former in charge of the chemical department, and the latter of the farm, implements, animals, museums, etc. Dr. Rau is the author of several treatises, and is enthusiastic in collecting the best animals and implements. His collection of plows, above referred to, is alone worth a long journey to examine. He has samples of our best American plows, and is aiming to improve upon them. American farmers or agricultural students going abroad will miss a great treat and much useful observation if they fail to make a long visit to Hohenheim. We regretted being hurried away so soon by the (false, London-vamped) unfavorable war news from home. Neither in Wurtemberg, nor in any other part of Germany we visited, is an American annoyed as he is in England, by hostility to or lack of sympathy with his own country.

Crop Reports for September, 1862.

**Yield, Breadth, Condition, and Prospects
of the Principal Crops in all the North-
ern States, for the Season of 1862.
Reliable Reports from all Sec-
tions of the Country, Gathered
Specially for the American
Agriculturist.**

Most important information is supplied on pages 314 and 315, of the *American Agriculturist* for October. The figures give in condensed form, the estimates of nearly a thousand careful, observing, practical, and reliable men, most of whom were selected to gather these reports from their peculiar fitness to aid in the enterprise, and their opinions and estimates are especially valuable. Each figure expresses a whole paragraph. The following summary will be useful to those who can not study the reports.

THE WEATHER (Column A).—The average for the whole country for a month ending Sept. 10th, is 9.8 (10 being the average for the same period during five years past). The average is lowered by drouths in some parts of Pennsylvania, Ohio, Illinois, etc., as indicated in the tables. In the northern tier of States, the weather reports are very favorable, averaging above 10.

WINTER WHEAT (B).—The gathered crop averages for the whole country 12½, that is, 25 per cent. above last year. As compared with the average of five years past, the figures (under C) are 13.9, or 39 per cent. higher. The best reports are from the great wheat States, Ohio, Indiana, Wisconsin, Michigan, etc. There can be no further doubt that, taking the whole country together, the aggregate yield of winter wheat this year exceeds that of any previous year.

SPRING WHEAT.—The gathered crop, in the counties reported from, averages 28 per cent. above last year, and 70 per cent. above the average for five years past. But from the limited number of reports from localities where this crop is most grown, and from the small yield in those localities, we judge that the total yield for the whole country is below that of last year.

INDIAN CORN.—The reports make the total area planted average about the same as last year, and 12 per cent. above the annual average for five years past. The prospective yield per acre on Sept. 10th, was a trifle below the average, taking the whole country together. In the great corn-growing State of Illinois, the good corn weather (except in a few counties where it has been too dry) has brought forward the crop so well as to promise nearly an average yield per acre. Owing to drouth, the reports from Ohio and Pennsylvania average poorly. If frosts hold off late, in the northwestern States where the growth is very fine, the total crop of the country will be fully equal to last year, taking into account the larger area. Early frosts would, of course, reduce the yield. On the whole, the prospect is good for a large corn crop.

RYE.—The reports indicate that the total yield this year is hardly up to an average.

OATS.—After a careful examination of all the reports received, and taking into account the area and yield where this crop is most grown, we conclude that the total product is just about an average. The aphis was very destructive in some localities, but not generally.

HAY CROP.—A few counties are reported to have a short supply, in southwestern New York for example; generally, there is an abundance.

POTATOES.—The reports indicate a general good crop. In parts of Ohio and Pennsylvania, potatoes have suffered severely from drouth. The "rot" is alluded to in a single instance only.

FRUIT.—Apples, Peaches, and Pears, and Plums wherever grown, are very abundant and very good. In a few counties in Ohio, they are reported deficient. For the whole country, many reports indicate that apples are nearly double the usual crop, and peaches nearly quadruple.

BARLEY has turned out very well in all places reported from, except in three counties.

FLAX. has been more widely cultivated than usual, and the prospects fully equal other years.

COTTON.—Several reports from southern Illinois and Indiana, speak very hopefully.

BEANS.—The demand for army food led to a large increase in the area planted, and numerous reports indicate a good yield.

CLOVER SEED. is largely grown in Bedford, Columbia, Franklin, and Montgomery Counties, Pennsylvania, and our reports from those Counties are very favorable. Little has been heard from other sections of the country.

HOPS and TOBACCO.—So far as reported, these were promising well in most localities.

SORGHUM.—Reports are very favorable from almost the entire West. The area is large, and growth of cane vigorous—better than usual.

**The Foreign Demand for American
Breadstuffs—Practical Hints.**

Last Winter and Spring, the prospect was, that after the harvest of 1862, the large foreign demand for our breadstuffs would nearly cease. It was certainly to be expected that after two short harvests, and with the extraordinary breadth of winter wheat sown in good condition last Autumn, this year would witness an abundant supply in England and on the Continent. But the result is, (happily for us) quite otherwise. Every succeeding week's intelligence brings out this fact more clearly. As one certain indication, we may note that in London, wheat and flour are considerably higher than they were last year, and during the early summer of this year. It is now evident that, owing to continuous rains all through the early summer, the wheat straw in Great Britain made a poor sickly growth. On this point we are positive from our own observation. Such straw could not yield large heads of plump grain. The best authorities, and reports from hundreds of careful observers in different parts of the kingdom, admit a yield quite below the average. In France, and in Central Europe, the wheat crop is not above the average—rather below if anything. The condition of the wheat crop in Portugal, and probably in Spain, is sufficiently indicated by the fact that the Portuguese Government has taken the unusual course of throwing open the ports of that country to the free importation of breadstuffs. Official announcement of this was made to our Government through the Portuguese minister at Washington, a few days since. In short, the whole tenor of our recent advices from the other side of the Atlantic, is, that there will be a steady demand for all the breadstuffs we can spare from our crop of 1862.—From what we can gather, the breadth of wheat sown in our own country this Fall is not large, owing mainly to the scarcity of labor. It becomes us to consume corn largely, and save our wheat for market. It will be well, also, for farmers to plan for a

large surface of Spring Wheat, wherever it can be grown with advantage. As much ground as possible should be broken up before the ground freezes. The action of frost upon new-plowed land is very useful, and the soil broken up now will be in condition for working earlier in Spring.

**Exports of American Breadstuffs—Inter-
esting and Important Statistics.**

What is termed the "Grain Year" closed on the first day of September, after our last issue of the *American Agriculturist* had gone to press. In our Market Review, on page 316, will be found carefully prepared, condensed tables showing some statistics that will be of great interest, not to farmers alone, but to all classes. Probably few persons fully appreciate how much the facts indicated by these figures have had to do with the support of our country financially, during the past year of war. At the beginning of the war we were largely indebted to Europe for previous importations of merchandise, and for American securities held there; and we have since necessarily imported large amounts of war materials, guns, clothing, and other accoutrements for soldiers. Formerly our imports were mainly paid for by exporting cotton. When this was stopped, it might well be feared, and indeed it was expected by those in rebellion, that our country would be largely drained of gold and silver to pay up debts already incurred. But, as Providence ordered it, no sooner was the North in this financial danger, than relief was provided. Our fields yielded bountifully, while the European harvest partly failed.—Reducing flour to its wheat equivalent we have the following figures:

Exported from the United States to Europe.		
Year ending.	Wheat.	Corn.
Sept. 1st, 1859	1,736,080 bushels.	367,539 bushels
Sept. 1st, 1860	8,943,740 bushels.	2,291,215 bushels
Sept. 1st, 1861	43,525,116 bushels.	11,806,179 bushels
Sept. 1st, 1862	50,190,160 bushels.	15,697,094 bushels

Or adding together Wheat and Corn, and comparing the present and past year, with the previous two years, we have these contrasts:

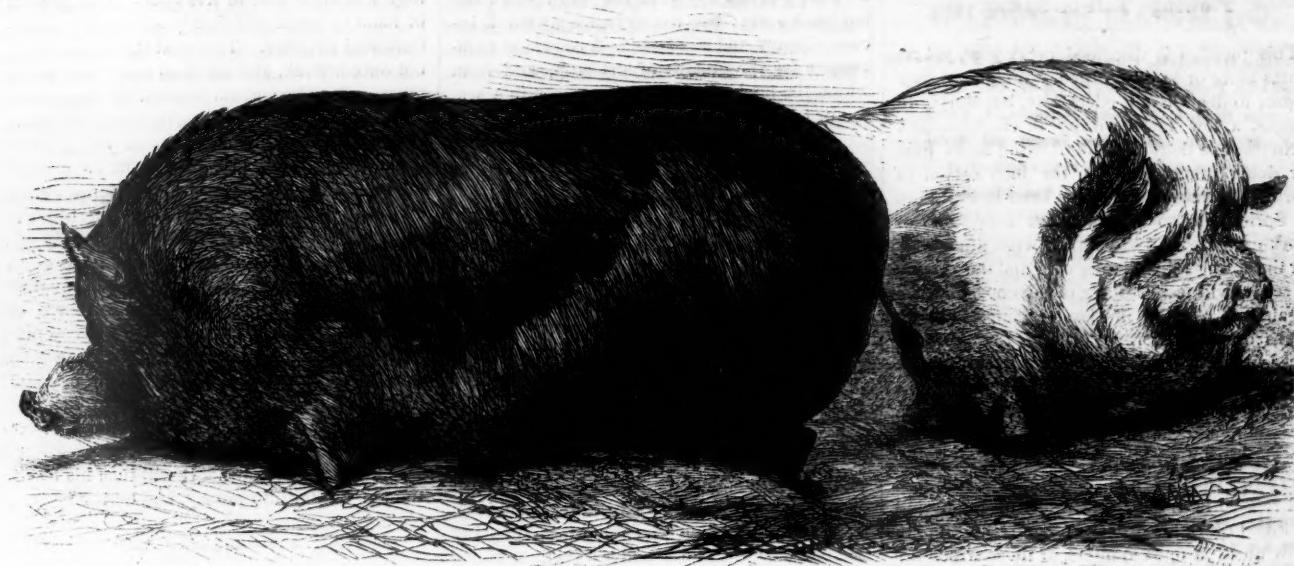
Wheat and Corn exported 1859-60.... 13,288,567 bushels
Wheat and Corn exported 1860-61.... 121,188,499 bushels

Thus, then, the exports of two kinds only of grain, have during two years past amounted to over One Hundred and Twenty Millions of bushels, worth at least, 150 million dollars, all of which has gone where gold would otherwise have gone. (We have not referred above to exports to South America and the West Indies, which have been quite large comparatively.)

And not less remarkable is it, that this third grain year opens with prospects similar to the last two. The N. Y. City sales of Flour, Wheat and Corn, for the month (36 business days) ending September 19, stands thus:

Flour, bbls.	Wheat, bush.	Corn, bush
1862.....	513,000.....	5,482,000.....
1861.....	514,000.....	3,065,000
		5,279,000.....
		4,270,000

The tables of exports for September of this year are not yet made up, but they correspond with the sales. The probability of the continuation of this large volume of trade in breadstuffs is discussed in another item.—Table 4, in the Market Review, shows that during 16 years past the total shipments to Great Britain and Ireland have differed but a fraction from 100 million bushels of Corn, 100 million bushels of Wheat, and 21½ million barrels of Flour (equal to a trifle over another 100 million bushels of wheat.) The other tables on page 316 are also interesting, showing, among other things, the volume of business in Breadstuffs at Chicago.



PRIZE SWINE AT THE ROYAL AGRICULTURAL SOCIETY'S EXHIBITION.

Engraved for the American Agriculturist.

Above we present excellent portraits of two of the prize hogs, shown at the recent Exhibition of the Royal Agricultural Society in London. The one in the foreground is the Berkshire boar "Lablache," the property of the late Sir Robert G. Throckmorton. All the good points of this excellent breed are well brought out. We see the small head and ear, the fine bone, compact carcass, and deep hams, which have so long made the Berksnires a favorite breed in England. In our country, of late years, the larger framed swine have attracted much attention. Their average weight may be greater than that of the Berkshires, but it may be doubted whether they will give a larger return of meat for the amount of food consumed. In this particular, the Berkshires stand very high. Specimens of great size have been raised. One is noted by Youatt, which measured seven feet seven inches from the tip of the snout to the root of the tail, and seven feet ten inches in girth round the center; five feet round the neck, and two feet across the widest part of the back. He stood three feet nine inches high; and what was most remarkable in this monstrous animal, he did not consume more than two bushels and three pecks of ground feed per week. Their ordinary weight, however, averages from 250 to 300 pounds. It is not always desirable that animals should attain such unwieldy proportions. For eating, the same amount of meat from two animals weighing 300 lbs. each, would be worth more than from a single one of double size, because the quality would be superior.

The second portrait in the above engraving is of the sow named "Silverwing," belonging to Mr. Wainman. She was the winner in the class of "sows of small white breed."

Making Game of Chickens.

It is generally known that the flavor of meat depends largely upon the kind of food on which the animal was fed before being killed. Fowls allowed to pick up their living from offal and filth yield flesh greatly inferior to that made from clean grain and other wholesome food. The spicy *game* flavor of partridges and other wild fowl is due to the aromatic nature of the berries and buds on which they subsist. As it is easy to regulate the food of domestic fowls,

it is worth experimenting upon whether any desired flavor can not be given to the meat.

The Scottish Journal of Agriculture advances the opinion that this is possible. The chickens might not relish the food necessary to impart the flavor, but under the system of artificial feeding common in Europe this would be no hindrance. In France, fowls are fattened by pouring farinaceous food in a liquid state down their throats through a funnel made for the purpose, and it would be easy to impregnate the mixture with any oil or essence required. This would be necessary to be done for only a few days at the close of the fattening process, so that the health of the fowl need not be impaired.

To Keep Ice Cheaply.

A supply of ice to use through the heat of Summer contributes to profit as well as luxury, and a receptacle in which it may be kept is not necessarily expensive. The main essentials are: 1st, an outside shell, with from eight to twelve inches of clean sawdust, or other dry porous material; 2nd, protection from the direct rays of the sun; and 3d, a pipe through which to drain off or pump out any water that may collect at the bottom. Ice has been kept through the season in an enclosure made by notching long rails and laying them up like the outer walls of a log-house, in a position entirely protected from the sun. The ice was cut in large, solid blocks, packed closely, and water turned on to each layer and allowed to freeze solid. A space of ten or twelve inches between the ice and rails was filled with sawdust, and the whole was roofed with boards, with plenty of sawdust between the roof and ice. This was entirely above ground. Ice has also been kept in a similar structure one half underground. One who tried this four years failed at first because he used straw instead of sawdust for filling in around the ice. When he relied upon six inches of sawdust he had perfect success. The walls of his ice-house were made by setting common studding upright and boarding up each side of the studs, filling the space between with sawdust. Another has succeeded well by excavating—including the embankment made by the soil thrown out—about twelve feet in depth, then laying up a stone wall, dry to the top of the

ground, and in mortar the remaining distance to the top of the embankment, covering the whole with a good roof. All that is necessary to success in keeping ice is fully stated in the first part of this article, and each can best judge for himself as to what particular style of structure will best suit his individual circumstances.

Experiments in Rotting Flax.

A Canadian gentleman, interested in flax-culture, writes from London under date of July 17, as follows, relative to experiments in rotting flax: "I wished particularly to ascertain the difference in value between dew-rotted flax and that steeped in the ordinary manner in cold water—and I was shown the result of a most interesting experiment on this very subject, tried this year. Flax taken from one field was separated into three portions—(1) one of these was dew-rotted, according to the custom of the country where it was grown (the grower thinking the quality not good enough for any other system)—(2) the second was rotted in stagnant water in pits according to the custom in the North of Ireland, and in many parts of Belgium—(3) and the third in running water, as practised in the river Lys at Courtrai. The last was the best flax when rotted, but the second was actually double the value of the dew-rotted flax."

"This circumstance should be known by our farmers, as the same crop may be made to yield a two-fold value according to the system of rotting practised; and in point of fact the steeping system—occupying only 6 or 8 days, is cheaper than dew-rotting, which occupies six weeks or two months, and must therefore require a greater amount of supervision."

By the way, we hope some process will soon be discovered for using flax for paper. The white paper on which the *American Agriculturist* is printed, contains a considerable amount of linen, in order to give it great strength for preservation in book form, without increasing the weight and postage. This makes the paper much more expensive than that for common newspapers that are to be used once and then thrown aside. Such paper can be manufactured of old cotton rags, with a considerable admixture of clay or plaster to give it thickness and weight without increasing the strength.

Plowing—Fall or Spring.

This question is discussed every year, yet remains more or less unsettled. We do not now expect to dispose of it effectually, but simply to suggest a few hints worthy of consideration.

No one can deny that fall-plowing saves time for doing other work in the busy season of Spring. Moreover, the soil is drier in Fall than in Spring, and so is in a better condition for working. He who has waited week after week for the spring rains to pass over and the ground to settle, will feel the force of this consideration. Again, if a piece of land is infested with grubs or other vermin, or with the roots of weeds, there is hardly a better way to subdue these pests than by throwing them up to the surface just before the winter frosts set in. Grasshoppers, the midge, and weevil, can not thrive much after turning their houses topsy-turvy in October and November. They can not rebuild in Winter, and many of them will be killed outright. For light, sandy soils, apt to blow about in open Winters, or those which are quite gravelly and porous, we question the expediency of fall-plowing. But for stiff clays, which need the action of frost to pulverize them, this is the best treatment that they can receive.

A friend in Wisconsin writes us, that in all his region the farmers do as much fall-plowing as they can, finishing up the balance in Spring. That then, they sow and harrow all together at the same time, and that in the Summer no one can see any difference between the growth and yield of the several fields; at harvest time, perhaps, the spring-plowed land is more mellow than the fall-plowed, but the grain is worse lodged. A correspondent of a western journal claims that for spring wheat and barley, fall-plowing is much preferable. He thinks that spring wheat grown on fall-plowed land, yields a better and surer crop than winter wheat sown in October. "The exposure to atmospheric influences during the Winter, mellows and enriches the seed-bed to such a degree, that whenever the grain is sown, it has the elements which it needs at hand ready for assimilation..... The soil newly turned up, has first to be prepared or mellowed, *oxidized*, as the chemists would call it, before it becomes fit to yield nourishment; and while this process is going on (in Spring,) much precious time is lost, and the growth of the plant is abbreviated in proportion, its time for tillering is cut short, and the yield can not be as large as when it has the whole length of the season which nature seems to have set apart as that in which the plant shall make stems and leaves, previous to the formation of the seed-vessels."

This certainly can be said in favor of the fall-plowing of sward land intended for corn. If it is done early in the Autumn, the sod becomes partially rotted before the time comes for planting, and so is sooner prepared to act as a fertilizer for the crop, than it would have been if plowed in the Spring. If ever the plant wants the food of the decayed sod, it is early in the season, to give it a quick and vigorous start.

Late planting is a frequent cause of the failure of crops. After they are got into the ground, a drouth often sets in which retards the germination of the seed. We plant late, because the cold rains put us back, and because of the pressure of other work. Now, if we should do much of our plowing in the Fall, we could take advantage of the first favorable weather to get our seeds in, and so gain considerable time in their growth. If we postpone all our plowing

until Spring, we often do the work when the land is too wet: the consequence is that it becomes lumpy and stiff-baked—a condition unfavorable for the growth of any crop, and from which the land does not fully recover in a season or two.

Three Golden Rules for Cultivators.

They are golden because they will bring the gold. Read them: 1st, *Make manure*; 2d, *Save manure*; 3d, *Use manure*. If the first two can not be practised, which is hardly a supposable case, or if they do not give sufficient results, then follow the silver rule: '*Buy manure*'.

There are several sources upon which farmers may draw for a home-made guano, scarcely inferior to the imported, or manufactured fertilizer. They can get ammonia much cheaper in the home-made article, than to purchase it. The basis of the manufacture should be dry muck or peat; or if these can not be had, dry black loam from the surface of an old field or meadow. Put one or two cords of this under a shed, or in any dry place, and leach liquid manure through it. This may be slops from the chamber and kitchen, or from the stables and yard. The loam in the heap will absorb all the fertilizing matter in the liquid manure, and the water will pass off into the ground. It will of course grow richer the more liquid manure it receives. About a month before it is wanted for use, stop watering it, and turn it over with a shovel or fork, making it as fine as possible. If it be turned two or three times it will be all the better. A handful of this in the hill will promote the rapid growth of all garden and field crops.

With the same basis, ammonia may be furnished very cheaply, by mixing night soil with the muck. If in a wet state, it may be mixed load for load, and after lying two weeks be over-hauled, and more night soil be added. If free from liquid the mixing in equal parts will make the compost sufficiently strong. Hard coal ashes are a very good absorbent, and may be substituted for a part of the muck. The excellence of this fertilizer will depend somewhat upon the thoroughness of the mingling of the particles. If this be overlooked, it may in some cases destroy the seed, though the danger will not be as great as in using unmixed guano or super-phosphate in contact with the seed.

An excellent method of saving and using this article in an inoffensive manner is as follows: The vault of the privy should not be very deep. When once cleaned, throw into the bottom a layer (say a foot thick,) of dry peat, turf, or common soil. Have a heap of similar material nigh at hand, to be used frequently, both in Winter and Summer. This should be kept under cover, and should be so convenient that there will be no excuse for neglecting to use it. Throwing it in once a week in Winter, will do; but as often as every other day in Summer. This will absorb the liquids and keep down offensive odors. Every month or two the vault should be emptied; and where matters are managed as we have suggested, this will not be a very disagreeable job. When the contents have lain in a heap for six months, they may be worked over, and a third more of common soil mixed with them. This will then furnish a rich fertilizer for corn, wheat, grass, cabbages, and indeed for every crop or plant.

Another cheap source of ammonia is the manure of fowls, especially hens and turkeys. No farmer should suffer these deposits to run to waste. Being comparatively free from water,

they will make four or five times their weight of loam or muck sufficiently strong for a concentrated fertilizer. The roost should be swept out once a week, and added to the heap. Or if neatness is not so much desired, the muck may be scattered under the poles, two or three inches deep, and stirred with a garden rake two or three times a week, and the whole be cleaned out once a month. This article is conveniently deposited in barrels. This simple fertilizer at the rate of a handful to a hill, will usually add twenty per cent or more to the yield of corn, or potatoes, in meadow land of average quality. Dead animals are another cheap source of ammonia, requiring a little longer to decompose them, though if they are cut up, they are soon distributed through a pile of muck or loam. They should never be suffered to decay in the open air. By attending to these sources of manure, every farmer may make a concentrated fertilizer of great value. It will turn his leisure time in Winter into money, and add largely to his crops.

Uses of Gypsum.

Gypsum, (or Plaster of Paris), in the opinion of many, is regarded merely as a tonic or stimulant, and by others as a source of inorganic plant food. It is composed of sulphuric acid and lime, two substances which enter into the composition of all fertile soils, and into the ashes of all agricultural plants. That this is its great use in the soil can not be claimed, for it is notorious that in many soils which contain an abundance both of lime and of sulphuric acid, and perhaps we may even say, of gypsum itself, a fresh addition of the article produces marked good effects. By this then we are forced to the conclusion that the good effects are not always due to the gypsum simply, but often to those qualities which *fresh* gypsum possesses, and *stale* gypsum does not possess. Gypsum certainly attracts and fixes ammonia; it effects certain chemical decompositions in the soil; it is readily soluble in water, and thus a small quantity of it may be very thoroughly diffused through the soil; on this account a small quantity often produces a maximum effect, and this effect may also be, and it usually is, transient—not lasting more than one season.

It not seldom happens on sandy lands, that plaster operates finely for several years, and then ceases to produce any effect, unless it be to bring in sorrel and mosses. Why so? As yet science suggests no satisfactory reason. When this occurs, a dressing of lime often brings back the soil to a much better condition; but after this has been applied for one or two years, it needs following up with a good dressing of barnyard manure. In this then, gypsum acts indirectly, and not as the food of plants. Nutriment must come from the manure heap, or green crops plowed under, or both. To rely on gypsum alone, is like giving a hungry man tonics, and withholding food; you stimulate him to death.

This much may be said in favor of plaster, that it generally increases the vegetable or leafy parts of the plants more than the grain, though not to the injury of the latter. By so doing, it increases the bulk of fodder, and thus of manure. If this product is carefully saved and wisely applied, the farm is sure to be improved, and all its productions augmented. Among the many theories respecting the action of plaster, Liebig's is certainly well established, viz: that it absorbs and fixes the ammonia of the atmosphere. And Sprengel's view

is apparently well founded, viz: that it furnishes sulphur to leguminous plants, in which case it acts as plant-food. It is certain that it benefits clover, (a leguminous plant,) more than it does cereal grains or grasses. But there are other facts connected with the action of plaster, which can not as yet be explained by science.

As a general rule, on low, alluvial lands, or those abounding in vegetable mould, gypsum is less effective than on dry, sandy, gravelly soils, or even clay lands lacking vegetable matter. On the latter, its effects are sometimes surprising, almost doubling the crops. Much is said about the best time for sowing gypsum. Whenever sown, it will not be lost; and if applied plentifully, it will last two or three years. But experience shows it to be specially advantageous if spread just before plowing. Sow it from the tail of a wagon, using from two to four bushels per acre, according to the state of the soil. A little observation, from year to year, will show when the land is plentifully supplied with plaster, or when it appears to lose its power of benefiting crops. Indeed, it is only by actual trial that we can certainly know that plaster will be useful on any particular soil.

Another and very important use of gypsum is as a deodorizer and fixer of ammonia in stables, privies, drains, composts, and like places. It prevents the waste of ammonia, and serves to purify many a place which would otherwise be foul and unwholesome. Whenever the manure-heap begins to ferment, let plaster go into it. Whenever a stench rises from stable-floor or barn-yard, let plaster be applied. And whenever that important building, (the compost heap,) goes up, let plaster go into the structure, at the rate of a tun of plaster to a hundred loads of crude manure. There is little danger that gypsum will not generally make good report of itself.

A Hint Touching Manure.

Why do we manure land at all? The majority of soils, as originally constituted, contain all the needful elements of vegetation. Go into a forest: see how the venerable trees shoot up grand and tall; how the vines and under-brush and plants grow in wanton luxuriance. Any need of the dung-cart here? Go out upon the Western prairies, or along the meadows and unexhausted river bottoms of the East. You can run your staff down many a foot through soil teeming with food for plants. Pray, what need again, of the odorous cart? No need, certainly, here or elsewhere, unless to bring back something which thieving man may have stolen.

Cut down an old orchard, and plant a new one on the same site: why do not the handsome little saplings thrive? Because the old orchard has exhausted the land of much of the food which orchards require. No wonder the young trees look so wretched; they are starved.

Crop a piece of wheat land, year after year, without returning in kind what is taken off, and the land will assuredly run out. But if the straw is spread on the land to rot, and if ammonia or other manures, equivalent to what the grain takes away, be restored to the land, it may and will continue productive for an indefinite period. The prairies have grown fertile by the annual decay of their own grasses. The forests grow rich by husbanding the products of the soil.

This, then, is my simple hint. If the land is poor, it must be brought up to a productive state, by manures adapted to its wants. If it is rich, we can maintain its fertility only by re-

storing to it in kind and measure as we take from it. This, as we understand it, is all "the philosophy and the mystery" of manure, except as it changes the mechanical condition of the soil. Let us never imagine that we can rob ourselves without loss. *

Grazing as a Specialty—A Field for "Gentlemen Farmers."

The varied husbandry of the olden times, when markets were few and far between, is fast giving place, in the older States, to particular branches of farming. The division of labor which is carried out so completely upon the large estates of England, is beginning to be understood among us. The system has very great advantages and some evils to counterbalance. If we looked at pecuniary results alone, a single branch of farming can be made more profitable than a dozen different branches upon the same farm. It calls for less capital, and much less skill. On the other hand, a varied husbandry sharpens the faculties, and trains a more intelligent class of farmers. They form a practical acquaintance with a much larger class of objects, and are compelled by the daily necessities of business to a much wider range of thought.

The extent to which the old routine farming has been invaded by new ideas, is hardly suspected by farmers whose journeys are confined to monthly trips to the nearest market town. In the vicinity of our cities and the railroads that lead to them, we have a large class of market farms, milk farms, and grazing farms. One raises vegetables for the city, another milk, another beef, another hay, and so on, relying upon some one article for all his income.

One of the safest and least troublesome of all these specialties, is the grazing of cattle for the New-York market as pursued in Putnam county, in this State, and the adjoining region in Connecticut. There are some peculiarities in the mode of grazing in this region, that we have never met with elsewhere. The cattle are not raised upon the farms where this method is followed. It is found upon experiment that hay fed to stock cattle during the Winter, will not bring more than five dollars a tun. Of course the raising of cattle can only be made profitable, in districts remote from large markets, where grass and hay are very cheap. The grazing farmer relies entirely upon purchased cattle for his stock. He buys in the Spring, about the time grass starts or a little earlier, western cattle, generally grade Short Horns, three or four years old, already in good condition, or second rate beef cattle. Sometimes stall-fed animals are purchased, when the market is over-stocked, and they can be got low enough. If the season is too early for grass, they are put upon the farm and fed with good hay until the grass starts, though this is an exception to the general practice. The cattle are divided into herds adapted to the size of the pastures and have no change until they are ripe for the butcher. It is found that a change even from good feed to better affects the cattle unfavorably, often scouring them and hindering their thirst. They are occasionally salted, and with this exception have no care from the owner. They are brought into the highest condition upon nothing but grass. Some of the best beef sold in our market is made in this way. The meat has a mottled appearance, little specks and streaks of fat, running through the whole mass of lean. Sales are made from the herds at any time during the latter part of the season when prices suit. The

cattle are taken from the pastures early in October to give the grass a chance to make a thick mat to cover the ground during the Winter. We recently visited a farm where this system had been pursued for nearly twenty years. The results were satisfactory both in regard to the pocket of the owner, and to the improvement of the land. He has a thorough knowledge of cattle, and watches the market closely, and his profits are of course somewhat increased by his skill in making purchases and sales. He buys in Albany or New-York, as suits his interest, generally for 7 to 8 cents per lb., net weight, according to quality. He has a standing offer for his cattle of ten cents a pound, the butcher taking them when it suits his convenience. It is found that the bullocks gain, in a season of six months, from two to four hundred pounds, in rare cases five hundred. If a bullock weigh twelve hundred dressed, he gets an advance of say two cents a pound on the purchase price, equal to about nineteen dollars, and a gain in the weight of the animal of say two hundred and fifty pounds, worth twenty-five dollars. This would be an advance of forty-four dollars upon the largest sized bullocks. The farm has carried a hundred head of these cattle, and some of the best pastures feed a bullock to the acre, but allowing two acres to the bullock, it would give a net gain of twenty-two dollars to the acre, which must be considered pretty good farming for this country.

The first impression is, that such pastures could have been made only by abundant manuring and thorough tillage, and that they must run down under such cropping. But we were informed that the yield of these pastures is more than double the yield of thirty years ago, under the common system of manuring and cropping. We could well believe it, for where a large herd had been feeding all Summer, there was a thick mat of herbage, red top, and white clover that would have yielded over a tun to the acre. We never saw finer pastures. The only manuring practised, beside the droppings of the cattle, is an annual dressing of plaster, about two bushels to the acre. This keeps the land constantly improving.

It will be seen that this system of grazing fat cattle has some advantages over that of grazing young cattle and cows, as it returns to the land nearly everything that it produces. In raising young animals, all the bones and carcass are raised out of the soil and sold off. The four year old bullock has his bones already made, and his flesh in good condition. He only draws upon the land for a little more bone earth, and the mineral constituents of two or three hundred pounds of beef. Whatever the philosophy of the fact, the result can not be doubted, viz, a constantly improving soil, under this system.

It makes a very easy and genteel kind of farming, giving a fair return for capital, and affording a good deal of leisure to the owner. The hard work of haying and tillage is avoided in Summer and the care of cattle in Winter. Very little labor also is required. No tillage is required except for crops consumed in the family.

The great draw back to it is, that it requires a much larger capital than most farmers have at command. The fattening cattle upon this farm did not cost less than six thousand dollars. Several thousand dollars must be handled every Spring and Fall in order to carry on a grazing farm to advantage. It presents an inviting field of labor for gentlemen of large capital, who enjoy country life, but who do not quite relish the hard work, close confinement, and careful attention usually demanded by a varied husbandry.

Preparing for the Sugar Crop.

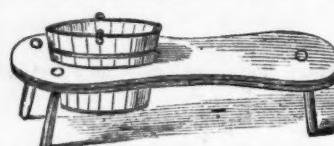
Thousands of acres of Chinese Sugar Cane are now growing in Ohio, Illinois, Indiana, Iowa, Kansas, and even in California, to say nothing of the large tracts planted in many of the other States. As far as heard from, with very few exceptions, the cane is maturing well, often remarkably so, and ripening heads indicate that the season of manufacture is at hand. For several years people planted more as an experiment than for profit, and in many cases the cane was suffered to waste for want of suitable implements to grind and evaporate the juice. The low price of Southern and West India sweets was not favorable to the profitable growing of the northern cane, with the limited knowledge then possessed. The case is far different now. Sugars are high, and the results of the past few years' experiments have proven that not only syrup of good quality, but well grained sugar can be manufactured from the northern cane at a profit, even were prices much lower than at present. Much, very much is due to improved implements or mills for grinding, and especially for evaporators which will rapidly convert the juice into a thick syrup for granulating. Conspicuous among them, and apparently quite in advance of others, is Cook's Rocker Evaporator, with which many tuns of sugar were made last season, and hundreds of tuns will doubtless be turned out this Fall. The manufacturers say Ohio is good for 6,000,000 gallons of syrup, and they are turning out 100 evaporators per week.

But what we wish to urge now is that suitable provision be at once made for promptly working up the coming crop. Too much reliance should not be put upon neighborhood mills, and evaporators, convenient and economical as they are, for with the vast amount of cane to be disposed of, some will doubtless spoil before it is reached in rotation. Every person who expects to raise a few acres of cane each year, needs a good iron mill and a medium size evaporator, and he should not leave the procuring of them until wanted for use, as there will doubtless be a scarcity the present season, so great is the demand. A poorly made, light mill is little better than nothing—often worse. When the cane was first introduced, hand mills were to do the crushing, but with two strong men at the cranks it was found that but a small portion of the juice was extracted. Next wooden rollers and light iron mills were tried, only to break down in the midst of the work. A strong three roller mill, worked by at least two horses, is needed where much grinding is to be done, the feeding rollers being 4 inch apart, while the final pressure is given by rollers which run directly upon each other, the whole keyed up very strong.

If the cane can not be used up before heavy frosts, let it be cut and either stacked in the field, covering with straw, or packed away in a shed or barn to be worked up as soon as practicable. It is better to strip off the leaves before grinding, which may be done with the hand after cutting, or by striking them from the cane with a forked stick, while standing. Save the ripest heads for seed, and remove at least 2 feet of the upper end of the stalk as worthless.

The juice should be rapidly evaporated as soon as it is expressed, using some kind of a shallow pan so as to expose as much surface as possible both to the fire and air. Cook's Evaporator alluded to above is admirably calculated to effect this. To granulate, set the thick syrup in shallow vats or other vessels, in a moderately warm place, and stir occasionally.

After it has grained put in barrels or hogsheads with holes in the lower end to drain off the molasses or syrup. Of course everything connected with the grinding and boiling should be done in a cleanly manner. Nothing is needed to clarify the syrup, if it is rapidly concentrated and the scum faithfully removed, nor will such syrup need going through the refining process of the sugar house to fit it for market.



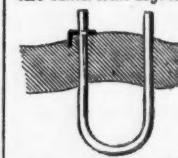
About Milking Stools—A New One.

Milking stools are dangerous articles in some barn-yards—not in themselves, but as weapons in the hands of passionate men or boys, with which to belabor the frightened cows. This may have caused their banishment from many premises, as we have frequently seen milkers at their work on their bended knees or "sitting standing" as if doing penance for their want of patience. Instead, however, of dispensing with the bench, we would banish the milker who misused it by lifting it against the animal.

Some time since we received from J. E. Cutler, Essex Co., N. J., a drawing and description of what he claims as an improved milking stool. It is shown so plainly in the illustration that little description is needed. It is simply a bench long and wide enough for an opening in one end to hold the pail while milking, and afford a comfortable seat for the milker. The idea appears to be a good one, where the cows are all gentle, as they should be. But what if she give a sudden kick, as impulsive animals sometimes will? The pail could not well be overturned, but there might be danger of her stepping into and through the pail. With this exception it may answer well. Mr. Cutler says he has used such a one for months, and finds it just the thing.

A Good Bow-Pin.

P. M. Church, Chippewa Co., Mich., sends to the *American Agriculturist* a description of the simple and effective bow-pin, shown in the cut. It is made of half-inch round iron, with one end bent, to drop into a half inch hole in the top of the yoke, and the other made slightly tapering for easy insertion through the bow. The head of the pin resting in the yoke prevents all danger of its slipping from the bow.



Heading Late Cabbages.

It sometimes happens, either through the lateness of the season, or neglect in early planting, that cabbages do not head completely before cold weather sets in. These are often fed out to cattle, or thrown away, while by a little care they might be made to head during the Fall and early Winter. To accomplish this, proceed as follows: first, make a wide trench, and transplant the cabbages into it, setting them together in a triple row. At each end of the row, drive in a crotched stake, and lay a rail from one to the other, to form a ridge pole a foot or more above the cabbages. Make a roof of old boards or slabs, one end resting on the pole, and the

other on the ground, so as to shed water. Over this, lay a little straw, six or more inches thick, and when Winter sets in, put on as many inches of earth, making the surface smooth and hard, so as to be nearly rain-proof. At each end of the row, leave a ventilating hole, which must be loosely filled with straw in cold weather. Cabbages so managed, will continue to grow, and will fill up their heads considerably before mid-winter. When taken out in Spring, they will be tender, crisp, and beautifully blanched.

Good Corn for Next Year.

Something may be done this month toward securing a good corn crop next year. First, as to the seed. It is established beyond doubt that the largest and best formed ears will be most likely to yield good successors. Before commencing to husk the crop, go through the field with a bag or basket, and pick the best, giving preference to the stalks yielding two or more good ears. If this be done before the whole crop is ripened, all the better, as the earliest can then be selected. By attending to this latter point a few years, the period of ripening for the whole crop, may be advanced several days, which in short seasons, might make a difference of many dollars in the net results.

Gather selected ears enough for your own use, and several bushels to sell to your less careful neighbors, who will next Spring be willing to pay an extra price for good seed corn.

Trace up the ears into bunches of convenient size, and hang them in a warm loft, secure from rats and mice, and where they may dry thoroughly before freezing weather. The vegetating power of corn is often destroyed by being frozen before the moisture is out of it. The water expands in freezing, and thus disorganizes the texture of the germ.

Then, as to the ground to be cultivated in corn next year: If it be heavy clay, or contain a large portion of that element, it will greatly aid next year's crop to plow it up this Fall, and leave it unharrowed. The lumps will be pulverized, insects will be destroyed, and if this be done early, the first crop of weeds and grass will spring up only to be cut down by the frost's keen scythe. We would advise spreading manure upon such lands before plowing. Being covered, it will not be wasted by washing away; the small part of its substance which may be dissolved, will be absorbed and held by the surrounding soil; mix it with the soil, and the speedy frosts will prevent loss by fermentation. Another important advantage gained will be the more thorough commingling of the manure with the soil, made by the cross-plowing next Spring. The more intimately this is done, the more certain will be the good effects of manure upon the growing crop.

In plowing undrained fields, arrange the lands with a view to carrying off surplus water. By a well planned series of dead furrows, the ground may be made ready for the Spring plowing several days earlier. Thorough underdraining is the best remedy for dropsical fields, but furrows are better than nothing.

How to HARVEST CARROTS.—Send a man with a sharp hoe through the rows, to cut off the tops. Then, beginning on one side of the patch with a plow, cut a deep furrow close to the first row of carrots; a second furrow will completely unearth them. Two boys with baskets will soon fill a wagon. When the crop is harvested, the land will be already fall-plowed.

Blinks from a Lantern... XXXI.



VISITS A WOMAN FARMER.

I never paid any particular attention to women when in the flesh. Perhaps that is a sufficient apology for my present interest in the "better half" of creation. My dwelling was rather too narrow for company, even if there were no more potent reasons for the cynic reputation that has survived me. To tell the plain truth, as a philosopher should, I always suspected it was the dweller, rather than the dwelling, that the women of my day objected to. It doubtless saved my feelings somewhat, to be told by this one, that my tub was too small for two; by that one, that my beard was too long; and by a third, that water would improve me. I took these not particularly complimentary hints, with the coolness of a philosopher, and remained wedded to my tub. I had occasion to observe, as I examined them by the light of my lantern, that the first had not even a tub at home, the second wore a wig, and the third wore more dirt than I did—with only this difference, that mine was a natural color, while hers was a tinge of red.

"A woman farmer!" exclaims a fair reader with lily hands. "The world has outgrown that idea." And possibly will have to grow back into it again. The only patent of a man's capacity for a given sphere of toil, is the fact that he fills it, and tried by this standard, as we have seen by the light of the lantern, there are not many men farmers.

"Just what do you mean by a farmer?" asks Mr. Higgins, with that solemn air which he puts on in his philosophic moods. Well, not necessarily a dirt-begrimed biped, with brawny arms, and a pair of palms like the hide of a rhinoceros. Such are to be found in large numbers upon the plantations of the South, clad in the coarsest material, and inured to the hardest work the year round, chopping wood, rolling logs, ditching, plowing, hoeing, and harvesting. Sex excuses no work. But it is not necessary that man, or woman, should do any of these things to make a first rate farmer. It is not necessary that a mason should mix his own mortar, or shoulder the hod. A man may be an architect without planing the boards, framing the timber, or driving the nails, or attending to any one of the details of building. A general need not fire cannon, or thrust with the sword and bayonet, and yet he may be well versed in the art of war. Strong limbs and tough muscles do not constitute a farmer. We have enough of these on most American farms, very good in their place, but no better than the brute sinews that drive the mowers and reapers, the rakes and drills, the cultivators, and hoes, that are doing so much to relieve human muscles, or dispensing with them altogether. The essential thing about farming lies in the *brain*, a region the blinks from my lantern fail to illuminate, which perhaps accounts for my poor success in searching for a farmer. This brain I imagine is pretty much the same thing in man and woman.

Philosophers of old were not agreed as to the question of sex in souls, and they are not yet harmonized. Whatever difference of opinion may exist upon this point, there can be very little as to the capacity of a woman to grasp the business details of a farm. It is no more difficult than many things which she does manage with aptness and entire success.

It is certainly as clever a thing to fit out a woman's wardrobe, especially if it be a fashionable one, as to stock a farm. She does this to a charm. She keeps a variety store, manages a bakery; sets type, binds books, writes and reads them, sings, paints, and makes herself immortal by the chisel. Why should not such a capable being manage a farm?

Mrs. Grundy has done it, and thus answered the question for her sex. She is a near neighbor of my friend Higgins, who has figured somewhat in these papers. Higgins poked fun at the idea of her farming, when she commenced, said he should as soon think of setting a woman to sail one of his ships. But he has experienced other emotions since, as she has frequently beaten him at the fairs, and last year got the prize for the premium farm in the county where Higgins was himself a competitor. To do my neighbor justice, he acquiesced in the correctness of the award.

She had some advantages which all women have not, but these were not such as take away from the substantial merit of her success. She was left a widow with six children at the age of thirty, upon a snug dairy farm, well stocked, but not more than half paid for. She might sell, she might lease the farm, or, manage it herself. She chose the latter, and people well acquainted with the parties say that she has managed with even more shrewdness and good sense than Mr. Grundy, who was a very fair farmer according to the popular estimate. She had to learn some things, of course. What sensible man does not, in every department of human effort, and still leaves many things unlearned. She is an excellent judge of horses and cattle, and would make a better decision at the shows than many put upon record. It would reform a woman-hater to hear her discuss the fine points of her favorite carriage horse, and the performances of her grade Devons and Ayrshires. It is womanly to paint horses and cows, why not to own them, and to manage them for pleasure and profit? If the inquiry is not hypocritical, is not a well dressed woman as attractive in a green meadow, admiring the liquid eyes of her grazing heifer, her sleek skin and swollen udders, as in a picture gallery, admiring the same things upon canvas? A woman's perceptions of form and color are, upon the average, as good as those of a man. Why should they not have their training upon wool on the sheep's back, as well as upon worsted work in the parlor? Mrs. Grundy was never able to discover why, and she knows a Saxony from a South-down, and is not ashamed of her knowledge. In the ornamenting of the homestead, she has greatly improved upon her husband's management. The bushes have disappeared from the fences, trees are planted by the road side, and by the carriage drive that leads to the house, which stands on an eminence a little back from the road. The dwelling and barn have the shelter of a belt of evergreens, which Mr. Grundy never thought of.

The result of her thirty years' farming, (for she is now an old lady), shows that she has understood accounts, and kept them. The farm has been paid for, greatly improved, and adorned; the children have been educated, and respecta-

bly settled in life, as the result of her enterprise. She has not held the plow, or driven, but has seen that work well done. She has understood men and women, and known how to use them wisely for her purposes. Mrs. Grundy is a woman of faculty, and for aught we can see, has as good a right to be a farmer as any man. With the example of this woman before him, the views of Higgins have undergone a change.

When to Sell Hay.

Most of our farms are in such need of manure that it is deemed bad husbandry to sell hay, and as a rule, it is only short sighted farmers that part with it at any price. If they can not pay for it in milk and beef sold, most farmers are certain it pays in making manure. With some it has passed into a proverb that "he that sells hay is a candidate for the poor-house." Unless something is restored to the land in the place of the hay, it is pretty certain to make a poor-house of the farm.

Here lies the whole secret of safety in selling this crop. The meadows must be kept in good heart, and if it is not done by hay consumed upon the farm it must be by some other process. Farmers living within a few hours of a good market and cheap sources of manure, can sell hay to advantage. The team that carries hay may bring back a load of manure. The farmer would really be at no expense for carting, for the cart would otherwise come home empty. If the manure were from a stable of grain-fed horses, the farm would be a gainer by the exchange. Cities and villages have many wastes that are cheap sources of fertility, and where these can be transported without much expense it will do to sell hay.

Then there are farms upon the sea-board and near sea ports, that may safely export hay. They have a cheap transit for their hay, and an inexhaustible source of manure in the fish and weeds which the sea produces. With a liberal use of these fertilizers a farm may be kept up to any degree of fertility. Farms without these advantages can rarely sell hay to a profit. The exceptions will be in the cases of farms liberally supplied with muck or peat, to form the base of composts, or those furnished with streams for irrigation. Muck, if decomposed with lime or ashes or fermented with any kind of animal manure, makes an excellent top-dressing for meadows, and with this, the soil may be made to yield maximum crops of hay.

It is asserted by men who have tried it for years, that meadows may be kept up to two or three tons of hay to the acre by irrigation alone. In lands naturally or artificially underdrained, we have no doubt of the truth of this position. The productiveness of interval land, where there is an annual overflow, confirms this position. Though artificial irrigation is little practiced in this country, the few examples that we have met with confirm the correctness of this position. We have little doubt that a brook, flowing through a farm of sufficient fall to be available for irrigation, is as valuable as a muck mine. The beauty of this mode of fertilizing is that after the dams are built, and the channels prepared, it costs nothing to keep the meadows fertile. You have only to look on and see the grass grow. We recently visited a farm cutting a hundred and fifty tons of hay for this market, where water did the principal manuring. As the fields have gained in their annual yield for ten years, it may safely be inferred that they will yield grass abundantly as long as the water runs.

Shall we Cook Food for Animals?

Philosophically, the pro and con of this question seem about equally balanced; but practically, when done upon a large scale with the best conveniences, cooking food for fattening stock seems to have gained the ascendancy.

The philosophical arguments against feeding cooked food to animals are, in effect, that their digestive functions are naturally adapted to uncooked food, and that which is cooked anticipates some of the required processes of digestion, (passing into the stomach without sufficient insalivation and not inducing a sufficient influx of gastric juices, being among the evils) thus unbalancing the powers and deranging the functions of digestion. On the other hand, it is contended that cooked food requires less saliva and gastric juice, and hence saves an important draft upon the system. The results of experiments thus far seem to sustain the latter proposition. Of course it is not desirable to gain \$20 worth of meat at the expense of \$15 worth of labor and \$5 worth of fuel, but if, in a larger field of operations, the proportionate cost of labor and fuel required for cooking be decreased, while the proportionate gain in value of meat remains the same, cooking will pay.

A correspondent of the London Gardeners' Chronicle, gives his experience and system as follows: "I have for 15 years fattened 20 to 24 bullocks, and 24 pigs, in boxes. My plan of feeding has been to give a morning feed, comprising about 30 lbs. of turnips sliced as thinly as possible, until I got pulping introduced, and then pulped, and very thoroughly mixed with chaff* as much as the animals would eat up clean. At mid-day the allowance of cake, commencing with 2 lbs. per head, and gradually increased up to 6 lbs. per head, has been made into a soup with water by steam, and poured, while boiling, over chaff in a slate cistern, layer by layer, until this was well mixed and filled; when full, it contains a feed for 24 bullocks. After this has been covered down an hour, the soup has been absorbed, and the chaff has become soft and mellow, and, as I believe, saves the animal the exertion of secreting an extra quantity of saliva to bring about the same result. The morning feed of pulped roots and chaff is repeated in the evening. I have adhered to this system because I have had every reason to be satisfied with the results. I have fattened upwards of 300 bullocks, and never lost one from first to last; they have enjoyed, I may almost say, invariable health, for veterinary attendance and medicine occasionally, would not amount to 6d. per head during the period I have mentioned. As respects quality, I perhaps need only say that the same butchers, from a distance, make their appearance at the farm buildings about the same time every Spring, from whom I have never heard any complaint of meat shrinking either in the pot or on the spit.

The pigs have been fattened on carrots, steamed, with an addition of meal after the first month, gradually increased from 2 lbs. to 6 lbs. per head. The apparatus we use is Nicholson's (now Amies & Barford), consisting of a boiler in the center, a galvanized iron vessel on the left hand side in which the roots are steamed, and another on the right hand side in which the cake is converted into soup, and which is contiguous to the slate tank. Adverting to Mr. Frere's proposition in reference to extra cost of attendance and fuel, the case practically stands thus in our case: The attendance of one man

* "Chaff" in England means cut straw or hay.

and a boy would be necessary to prepare the roots, incorporate them with the chaff, feed, litter, and clean the stock of pigs and bullocks, whether the food was cooked or not. They perform the entire work, the chaff only being prepared for them. The cooking amounts to little more than lighting the fire in the steaming apparatus. Then as to the cost of fuel, we find the expenditure to average 5 lbs. of coal per diem, or from \$12 to \$15 per annum for 46 animals."

This writer also says that damaged straw and hay are rendered sweet and as valuable as any, by the boiling process necessary to the soup, and furthermore that the mustard seed so invariably found in rape-cake, rendering it highly objectionable, is deprived of its injurious qualities by the same heating process.

Experiments in Feeding Stock.

The Highland Agricultural Society of Scotland, after trying a series of experiments with the view of ascertaining the cheapest cattle food, published the results in their Journal, as follows: Six bullocks, bred upon the Society's farm, and similar in appearance and aptness to fatten, were divided into three lots of two each. They were fed for 112 days upon Swedish turnips for the first month, turnips and mangold beets the second, and subsequently mangolds. Each bullock had in addition, 6 lbs. low meadow hay, cut into chaff, and 5 lbs. oil cake, or its equivalent cost in other materials daily. The result showed that lot No. 1, fed on 5 lbs. oil cake each day per bullock, together with the chaff and roots, gained 637 lbs. during the 112 days. Lot No. 2, fed on the roots and chaff, with wheat and barley meal, costing same as the oil cake, gained 669 lbs. Lot No. 3, fed as above, substituting bruised linseed for the oil cake, gained 718 lbs., showing that the linseed was the most valuable, and the oil cake the least so. Again, the average increase in weight for the 112 days, was 337 lbs., and taking the cost of chaff, oil cake, and attendance, into consideration, it was found that the 90 cwt. of roots consumed, realized 49s. 6d., or 11s. (\$2.75) per tun. This is quite different from Alderman Mecchi's opinion of roots, in his crude book, "How to Farm Profitably," in which he says that the profits of twenty acres of roots all went into the manure heaps of the "ungrateful bullocks."

Keep to the Left!—Meeting Teams.

Can any body give a reason for the custom prevalent in this country, of requiring carriages and other vehicles to "keep to the right" when meeting each other on the highway? We noticed that in England, "keep to the left" is the rule, and a very proper custom it is, for this reason: The driver, if he carry and use a whip, must necessarily sit upon the right side of the vehicle, if any one sit with him. If now when passing another team, he keep to the *left*, he can readily see how much he must turn out to avoid clashing of wheels. The same is the case with the driver whom he meets. If on the contrary, they both take the "right" in meeting, they can neither of them see the wheels coming nearest together. They must therefore both turn out further than actually needed, or run the risk of clashing. A few inches, more or less, in a narrow road, or in a crowded city street, is often of much importance. A moment's thought will convince any one that "keeping to the left" is much the better way. In some States, there are

laws requiring teams upon the road to take the right. In others custom regulates the matter. The reason we have given above is sufficiently important to warrant a change in the custom, and in the laws where they exist. The *American Agriculturist* proposes that the change be inaugurated without delay. It may seem odd, or left handed, but that is all a mere fancy, while many a clash and crash, and much inconvenience would be avoided by the proposed change.

Pulling at the Halter.

To cure this bad habit, some recommend hitching a rope to the horse's tail or hind leg, then to tie him to a post, in such a way that, when he pulls he will be thrown down, or at least be made very uncomfortable. A subscriber prefers this: "First, get an extra strong halter, and hitch him to an outer limb of an apple tree. Now, gently tease him, and provoke him to pull. The branch will yield, but still hold him fast. Tease him again and again, until he finds that he can not break his halter or effect any thing but his own discomfort. Repeat weekly until the lesson is thoroughly learned, and he will at length cease to pull when tied to a post."

Breaking Colts.

There has been great progress in this respect within a few years, owing mainly to a better understanding of the nature of the horse. It is now generally conceded that he can appreciate kindness and consideration, and that harsh and brutal treatment render him, (as well as children,) retaliatory, and disobedient when not under fear of the whip; and all colt-breakers should ever bear this in mind. The opposite extreme of laxness in discipline should also be guarded against. A person, to be capable of managing either a horse or a child, must be firm and persevering, but not harsh and revengeful. He must first conquer and control the animal part of his own nature, before he is capable of properly breaking a colt. Great patience and perseverance are required to quiet his natural fears, and satisfy him that you intend him no harm. All movements about him should be moderate and judicious. The hand should first be gradually brought in contact with his nose, as should every thing else new to him, because his nose is his instrument for testing whatever is harmless. What wonder that when suddenly seized or pounced upon, he exerts himself to get away? How can he know that the halter is not a contrivance to take his life? What need is there of giving him such a terrible fright, causing, as it often does, a trembling in every limb? Besides the inhumanity of such treatment, there is great danger that he will injure himself, or break away, and thus be encouraged in future attempts to free himself from restraint.

Anything that the horse can touch with his nose without being harmed, he does not fear. Therefore the hand, the halter, girth, blanket, saddle, harness, umbrella, buffalo robe, or whatever is to be brought in close proximity to him, should first be "introduced" to, and touched by that sensitive organ. A knowledge of these important facts, as we learned by attending a course of his lectures, is the main secret of Rarey's success in horse-taming. His strap method of throwing horses is useful only in cases of aggravated ill-temper, and such cases are usually, the result of mismanagement.

Cases are few in which colts may not be speedily and effectually broken by following the

directions, plainly implied by the above facts. Some colts, however, owing probably to some previous fright, will not readily allow persons to ride them. We have heard it recommended to make a man of straw, introduce it to the colt when haltered, gradually place it upon his back, fasten it *securely*, so that it can not be dismounted; afterward turn him loose and let him satisfy himself that it can not be got off, and that it will not hurt him. Thus the danger of any person being injured will be averted, and the colt will be effectually discouraged from making future attempts to throw his rider. Those who would have their colts long-lived, and serviceable in old age, should never work them hard when young. Allen truly remarks that "a due regard to humanity and sound judgment, in thus limiting the burden in his early years, would save much disease and suffering to the animal, and profit to the owner, by his unimpaired strength and prolonged life. The loss from neglecting this is enormous."

Harness for Oxen.

A subscriber agrees with us that "to make oxen draw by the neck is a refined sort of cruelty," but objects to our assertion that the true way for neat cattle to draw, is by the head. He says: "Although I admit that the 'power of the muscle is concentrated at the forehead,' (does not this settle the question? Ed.) still the strength of the neck and forehead do not warrant us in expecting so much of them. They were designed for other uses, not for us to contemplate now. The forehead has not breadth enough to allow it to be used satisfactorily. The draught would have a tendency, as the neck is so flexible, to draw the nose of the animal upward. If, however, the animal knows enough to obviate this difficulty by throwing his head downward, this would be an unpleasant position to work in. He has at all times to keep his head so that the line of draught will be at that angle where ox and weight are upon a level; it is this tendency in a yoke (of getting the neck and head down), that help to make the beasts pant and blow on a hot day, at the rate they do.

If you now place a leather collar upon his shoulders, and let it fit nicely, you will at once see an improvement. He will carry his head up to a corresponding height, where he can get plenty of fresh air, and prevent it interfering with his legs. His head is free to balance himself, and swing to the motion of his body. With this collar you would, of course, need traces and breeching for road work."

No doubt a properly made collar and harness would be a great improvement over the yoke now used. Experience, after all, must decide the point. Have any of our readers thoroughly tested the three methods?

For the American Agriculturist.

Making Pigs Pay their Board.

My plan is as follows: Immediately under the edge of the floor, which is tight, I have a pit five feet deep, and extending in width and length 14x20 feet, into which is cast all the soiled bedding, refused food, and sweepings of the pen. As soon as this material forms a stratum of a few inches, I have it covered with soil or muck to the depth of six inches. This will soon become saturated, and I then repeat the dose. Into this I also throw all the coal ashes, old shoes, dead rats, offal of beefeves, chamber slops, etc. A little care of this kind removes nuisance, and

muck or soil secures the ammonia. From a pen in which were fattened nine nice porkers, I secured 73 well-rounded cart loads of manure. I think the manure amply paid me for the trouble, besides the satisfaction of having my hogs clean and fat.

FARMER.

J. C. Taylor's Sale and Letting of South-Down Sheep.

This noteworthy event of the past month occurred at Holmdel, N. J., on Sept. 3. There was a large gathering of persons, including not only new breeders and purchasers, but those who, like Messrs. Thorne, L. G. Morris, A. B. Allen, and others, have long been interested in introducing improved sheep into our country. We are happy to report that notwithstanding the height of the war excitement, and the general depression of the times, the sale was very satisfactory. The prices obtained were not up to those usually paid in England for the sheep of the same blood and intrinsic value, nor such as would probably prevail here in times of peace, and with a more general knowledge of the value of this breed of sheep. Still, as a glance at the figures appended will show, Mr. Taylor and others have not been on a "wild goose chase" when they have gone to the old world and at large expense procured the best blood that could be found. It will be seen, for example, that half a dozen ewe lambs, dropped this year, averaged nearly \$35 each, and that of twenty such lambs, even the smallest brought \$14, while others went at \$30 to \$41 apiece. After the first outlay in obtaining the pure blood, it costs less per head to grow these lambs than those worth only \$2 or \$3 each. Those prices were paid by intelligent men, looking to the profitable investment of their money. It is true that the prices were governed by the demand for breeding, but butchers would have readily paid twice as much for the same animals as they would have done for the common sheep and lambs of the same age. Any farmer accessible to a good meat market, and having 50 or more breeding ewes of any kind, can readily afford to pay \$30 to \$50 or more for the use of a South-Down ram. The increased value of his half-blood lambs would more than repay the cost. As soon as our markets get a little familiar with such South-Down mutton as we had the pleasure of eating daily while in England the past Summer, we are sure that there will be an almost unlimited demand for such sheep.

Of the value of the South-Downs, and of Mr. Taylor's flock, our associate wrote particularly, in the *American Agriculturist* for August (p. 233). We were glad to find at the sale, men from different parts of the country. The list of purchasers below will show that the forty nine sheep disposed of are pretty widely scattered—12 have gone to Pennsylvania; 11 to New-York; 9 to Illinois; 8 to Ohio; 5 to New-Jersey; 2 to Canada East; 1 to Connecticut; 1 to Massachusetts. They will each be centers of distribution.

The "Letting" or renting of rams for a season's use, to the highest bidder, though much practised abroad, is almost a new feature here, but will doubtless grow into general favor. The skillful professional breeder can keep on hand and best care for the pure bloods, and let them out for a month or two, to those who desire grade lambs, but who do not wish to go to the expense or trouble of keeping a single pure blood throughout the year. If we remember rightly, Jonas Webb, when in the business, let out about

70 rams annually, at prices ranging from \$35 to \$200 per annum, the average being between \$100 and \$125. (In one case he obtained 197 guineas, or fully \$1000 for the use of a ram a single season). At Mr. Taylor's auction, the preference appeared to be to purchase, and at first only very moderate bids were made for the use of those rams which Mr. Taylor could spare temporarily, but which he did not, on account of their value, wish to sell at any price. Two were rented at \$80 and \$100, however.

RAMS RENTED FOR THE SEASON.

TWO-YEAR OLDS.

No. 10, "Webb's Favorite Yearling," Imported in '61;
To Hon. A. B. Conger, Haverstraw, Rock'd Co., N. Y. \$32.50
No. 5, "Young Prize,"—sire, "World's Prize,"—dam, No. 71, imported in 1859, from Mr. Webb's Breeding Flock; To Harry Ingerson, U. S. N., Philadelphia. \$25.00
SHARLBELLS (One-year olds).
No. 24, "Young Parkranger,"—sire, "Reserve,"—dam, No. 71, as above; To Peter Lorillard, Esq., N. Y. \$100.00
No. 21, "Young Norwich"—sire, "Reserve,"—dam, No. 4, imported in 1859; To A. C. Sisson, Esq., Waverly, Luzerne Co., Penn. \$80.00

SALES.

RAMS—SHARLBELLS (On one-year olds).

No. 1, Sire, "Vigor,"—dam, by "Young York"; To Lawrence Hasbrouck, Esq., Kingston, Ulster Co., N. Y. \$45.00
No. 5, sire, "Young Prize," dam by "Young York"; To Lawrence Hasbrouck, Esq. \$45.00
No. 8, sire, "Young Prize,"—dam, Imported in 1856; To Geo. Batchelder, Esq., Stanstead, Canada East. \$32.50
No. 10, sire, "Reserve,"—dam by "Young York"; To T. R. Davis, Esq., Westchester, Chester Co., Penn. \$42.50
No. 12, sire, "Reserve,"—dam by "World's Prize"; To Hon. A. B. Conger, Haverstraw, N. Y. \$47.50
No. 13, sire, "Reserve,"—dam by No. 14, Imported in 1859; To Judge N. L. Chaffee, Jefferson, Ohio. \$80.00
No. 15, sire, "Reserve,"—dam by No. 29, Imported in 1859; To Wm. Blum, Esq., West LaFayette, Ohio. \$30.00
No. 17, sire, Twin to No. 15; To J. T. Thomas, Esq., Chester Co., Penn. \$35.00
No. 23, sire, "Reserve,"—dam by "World's Prize"; To Henry Pyle, Esq., E. Fairfield, Columbian Co., O. \$40.00
No. 25, sire, "Reserve,"—dam by "Master Fordham"; To Lewis Hoops, Esq., Westchester, Penn. \$32.00
No. 26, sire, "Reserve,"—dam "Model Ewe," by Frank—grand-dam, by Young York—g. g. dam, No. 6 at Col. Morris' sale; To Phineas R. Close, Esq., Greenwich, Fairfield Co., Conn.—(cheapest sale of day). \$61.00
Average. \$31.86

EWES—THREE YEARS OLD.

No. 27, sire, "World's Prize,"—dam Imported by Col. Morris; To Harry Ingerson, Philadelphia. \$40.00
EWES—TWO YEARS OLD.
No. 9, (sire and dam same as No. 27); To Judge Chaffee, Jefferson, Ashtabula Co., Ohio. \$37.50
No. 33, sire, "World's Prize,"—dam Imported in 1859; To A. C. Sisson, Esq., Luzerne Co., Penn. \$32.50
No. 38, sire, "World's Prize,"—dam by "Young York"; To A. C. Sisson, Esq., Luzerne Co., Penn. \$42.50
No. 42, (sire and dam same as No. 38); To Judge Chaffee, Jefferson, Ashtabula Co., Ohio. \$35.00
Average. \$46.87

EWES—ONE YEAR OLD.

No. 44, sire, "Vigor,"—dam by "Young York"; To A. C. Sisson, Esq., Luzerne Co., Penn. \$32.00
No. 45, sire, "Vigor,"—dam by "Frank"; To A. C. Sisson, Esq. \$40.00
No. 46, sire, "Young Prize,"—dam same as No. 27; To Judge Chaffee, Ohio. \$35.00
No. 49, sire, "Reserve,"—dam by "Young York"; To J. T. Thomas, Esq., Chester Co., Penn. \$37.50
No. 51, sire, "Reserve,"—dam Imported in 1860; To Geo. Batchelder, Canada East. \$37.50
No. 52, sire, "Reserve,"—dam by "Frank"; To Harry Ingerson, U. S. N., Philadelphia. \$40.00
Average. \$42.00

RAMS—LAMBS, (5 to 6 months old.)

No. 3, sired by No. 89, (the famous \$1300 ram bought at Mr. Webb's sale, 1851)—dam No. 31, by "World's Prize"; To Alonzo Norris, Esq., Spencer, N. Y. \$30.00
No. 21, sired by No. 80—dam (10) Imported in 1860; To Sanford Howard, Esq., Boston, Mass. \$25.00
Average. \$27.50

EWE LAMBS, (5 to 6 months old.)

No. 44, sire, "Reserve,"—dam by "World's Prize"; To Hon. John Wentworth, Chicago, Ill. \$33.00
No. 48, sire, "Webb's Favorite,"—dam by "World's Prize"; To Hon. A. B. Conger, N. Y. \$35.00
No. 22, sire, "Webb's Favorite,"—dam bought at Col. Morris' sale; To Wm. Blum, Esq., Ohio. \$31.00
No. 75, sire, No. 89, as above—dam by "World's Prize"; To Hon. A. B. Conger, N. Y. \$41.00
No. 77, (sire and dam same as No. 75); To Hon. A. B. Conger, N. Y. \$37.00
No. 81, sire, "Webb's Favorite,"—dam by "Frank"; To Wm. Blum, Esq., Ohio. \$32.00
Average. \$34.83

RAM LAMBS, (5 to 6 months old,) sired by No. 80—dams pure bred, of different pedigrees.

No. 1, To Hon. A. B. Conger, Haverstraw, N. Y. \$18.00
No. 4, To Hon. John Wentworth, Chicago, Ill. \$27.00
No. 5, To J. J. Conover, Allentown, Monmouth Co., N. J. \$25.00
No. 6, To Alonzo Norris, Esq., Spencer, Tioga Co., N. Y. \$21.00
No. 7, To Rev. Garrett Schenck, Marlborough, N. J. \$14.00
No. 9, To John S. Conover, Esq., Holmdel, N. J. \$14.00
No. 10, To J. J. Conover, Esq., Allentown, N. J. \$14.00
No. 11, To Isaac K. Demott, Esq., Clinton, N. J. \$18.00
Average. \$18.58

8 EWE LAMBS, (No. 1, 2, 3, 4, 5, 6, 7, 8.)

(Pedigree same as the above.)
All to Hon. John Wentworth, Chicago, Ill. \$36—\$16—\$24—\$21—\$21—\$22 (averaging \$20.87) \$167.00

Total of Sales and Lettings. \$1,381.50

[The above figures we prepared on the ground, and afterwards compared them with the auctioneer's books.



THE FUCHSIA—Engraved for the American Agriculturist.

The increasing demand for house-plants that grow well without scientific care, and bloom profusely for a long period, has brought the Fuchsia, (often styled "Ladies' Ear-Drop,") into high favor. Among its several varieties are those which flower both in Winter and Summer. Chili, and the region of the Andes, have the honor of originating this class of plants. The first wild flower discovered was scarlet, but by patient hybridization, upward of one hundred varieties of other colors and shades and form, have been produced. The aim of the hybridizer is to reach a certain standard of excellence, which consists in having the sepals reflexed back to the stem or tube of the flower, and the corolla well expanded. In respect to colors, tastes differ. Some prefer white sepals and crimson or rose corollas; others, purple corollas and crimson sepals; others, white corollas and crimson sepals. Some have a special fancy for single flowers, others for double. The field of selection is large enough to suit every taste.

The number of Winter-blooming Fuchsias is not large. Perhaps the very best for this purpose, is the well-known *Speciosa*, with its rosy

white sepals and crimson corolla. After this, may be named, *Hero*, *Serratifolia*, *Diademe de Flore*, *Snow-Drop*, and *Prince of Orange*.—To have them bloom well, pot them in large crocks, having good drainage, and filled with a porous soil composed of sand, leaf-mold, old rotted manure, and common earth, in equal quantities. For the best effect, they should be trained to a single stem two or three feet high, with the branches hanging from the upper part in graceful pendants. Keep the temperature between 60° and 70° by day, and not below 40° by night, supplying the roots with an abundance of water; keep the air of the room as moist as may be, and there will be no lack of blossoms. On the opening of Spring, set them out in some retired corner to rest, and to become vigorous for another Winter's work. About the first of September, re-pot them in soil such as we have before mentioned, cutting them back somewhat severely; keep them a week or two in the shade, and well watered until they have become re-established; then bring them into the house. Summer-blooming varieties are to be treated in a similar way, as to soil, pruning, etc. In Win-

ter, keep them under the stage of a green-house, or in a dry cellar. It is a great mistake, not seldom practised, to set out the plants in Summer, in a sunny situation. To preserve the foliage fresh, and to maintain an abundant and long-continued bloom, they require a partially shaded aspect, such as the north side of a house, or a sheltered piazza, or the stage of a greenhouse, taking care to have the glass well covered with whiting, or darkened by awnings.

As to the best varieties, tastes will differ; but the following are undeniably good sorts: *Prince Albert*, *Wonderful*, *Duchess of Lancaster*, *Florence Nightingale*, *Spectabilis*, (this is styled by Dr. Lindley, "the Queen of Fuchsias,") *Psyche*, *Princess Royal*, *Emperor Napoleon*.

An amateur hands us the following: "For twelve first rate Fuchsias, take these: *Ariel*, *Clio*, *King*, *Prince Arthur*, having light colors with purple or red corollas; *Alpha*, *Glory*, *Hendersonii*, *Omega*, *Perfection*, *President*, *Prince Albert*—scarlet colors, with crimson, purple, or blue corollas; *Queen Victoria*, red, with white center or corolla. Give me these dozen varieties in my garden, and I care for none beside."

Propagating Grape Vines.

At this season of the year, many thoughts are directed to this subject, and many inquiries made of those who are supposed to understand it. A special interest has of late been awakened in it because of the superior excellence of the newer varieties, and of their profitableness for market. We will now describe several different methods, leaving the reader to choose between them.

LAYERING.

This is the surest, and in some respects the best. The common way is to bend down, early in the season, a cane of last year's growth, dig out a trench three inches deep, and as long as the cane, peg down the shoot by short pins, and cover it with earth. Spread a few leaves, or short grass, over the surface, to keep the ground moist. Roots will form all along the cane, and from the strongest buds shoots will spring up. In Autumn, the cane may be severed from the parent vine, and may be cut into as many parts as there are shoots with roots.

When it is desired to get as many new vines as possible, a *better* way is to let the cane lie on the top of the ground until early Summer, until shoots have pushed six or eight inches from every eye, then peg it down in a shallow trench, and cover it with soil. Roots will soon strike out at the base of every young shoot, and we shall be quite sure to get as many new vines as we have eyes. If the vine is old, and has been trained so high that canes cannot easily be layered, resort may be had to the following process. Take a large flower pot, draw a side grape shoot up through the hole at the bottom, fill the pot with sandy loam, and hang it to a stiff branch above, or to a hook on the frame. The cane should have the bark scurried near the base of a bud in the lower part of the pot. This will favor the emission of roots. Keep the ground moist by frequent waterings, and a new plant will soon be formed. Cut off the cane below the pot, in Autumn, and the work is done.

CUTTINGS.

These are of two sorts, the long cutting for planting in the open ground, and the short, for starting in hot-beds. The long cutting should contain two or three buds, the wood should be ripe and strong, and the buds plump. Taken off at the fall or winter pruning, they are easily preserved in a bank of earth out of doors, or in a cool part of the cellar. Each cutting should have a bud close to the base, and if there is a piece of the old, or last year's wood attached, it will be more sure to strike well.

In planting, choose soil of a sandy loam, not a stiff clay, and not wet. If it is very sandy, the cuttings will be apt to dry up in mid-summer. If the land is cold and stiff, work in a little sand, especially in the part occupied by the base of the cuttings.

Suppose we have a hundred or more cuttings: we will begin the work by spading up the ground, and putting it in the best condition. Level it down handsomely, draw a garden line across the patch on one side, and cut out a trench one foot deep. Set the cuttings in obliquely; if set perpendicular, the lower buds, being so far from the heat and air of the surface, will rot off without forming roots. The lower bud should not be deeper in the soil than six or eight inches. The upper bud should be just on the surface; if higher up in the air, the cane is apt to dry up. The cuttings being in place, fill up the trench and level off smooth. Proceed

in the same way with other rows, until the cuttings are all planted, leaving a space of eighteen inches or two feet between the rows for convenient cultivation through the Summer. If the season is very dry, mulch between the rows.

SINGLE-EYE CUTTINGS.

These are employed chiefly in the propagation of choice varieties, where the vineyardist can not afford to use so much wood as is required in the long cutting, and where it is wished to make a little wood go a great way. These cuttings, or more properly buds, are prepared by taking a single one, with an inch of wood on each side of it, and splitting off nearly half of the wood underneath the bud. This last operation facilitates the striking. The buds are then set out in a gentle hot-bed, about half an inch deep, or in pots or boxes plunged in a hot-bed. The latter method is generally most successful. They should then be regularly watered and ventilated until the young vines are hardened off enough to be removed to the open air. Experienced propagators prefer this method to any other. It not only saves a great deal of wood, but, as each new plant retains only a trifle of the substance of the parent vine, it is almost as truly a new vine in its constitution as one raised from seed. We only add that if these eyes start well, they will become fine little plants the first season. It is better, however, to set them out in nursery rows until the second year, before a final planting.

GRAFTING GRAPE VINES.

Another method sometimes used for propagating the vine is grafting. Old vines of an inferior sort may thus be made over new, in one or two seasons. Wild vines may be dug up from the roadsides and grafted in the Winter, and set out in the Spring. These soon make strong plants.

Protection of Young Trees in Winter.

So many are the losses every year from the effects of Winter, that this subject is worthy of special mention as the trying season approaches. A few words of precaution are needed now:

There are many considerations in favor of fall-planting. One has usually a better lot of trees to select from at the nurseries, than in the Spring. If set out early, the wounded roots become calloused, and ready to emit new roots in the Spring: they may even begin to form roots in the Fall. They are fairly in their new quarters at the very opening of Spring, and ready to start at the first beginning of warm weather. Fall planting saves much time for other work in Spring, which is always a busy season. In the Fall, the ground is warm, comparatively dry, and easy and pleasant to work.

It can not be doubted that the hardest trees, such as apples and forest-trees, may be set out in Autumn to the best advantage. But those slightly tender—such as cherries, some kinds of pears and shade trees—if taken up in the Fall, should be “heeled in,” and protected for the Winter. They will then be in the best possible condition for planting out in the Spring. And here is the way of doing it. On receiving the bundle of trees from the nursery, choose a dry and partially sheltered corner of the garden or orchard, lay open a trench about a foot deep, sloping it off on one side, and making a hillock on that side for the trunks and branches to rest on. It is taken for granted that this trench is made where no water will stand in it. Now lay the roots along in the trench as closely together as possible, the limbs resting on the bank of earth. Cover the roots a foot deep, making

a mound over them to shed water. Let also the trunks be slightly covered, for full half their length. It is well to lay a few evergreen boughs over the branches; cornstalks may be used, though in moderation, or they will attract mice. As soon as Spring opens, remove all covering, shorten in the branches, and plant.

For trees planted within a year or two past, a slight Winter protection is important, at least in exposed places at the north. The roots of such trees are yet small, and have not recovered from the shock of removal. The main thing required is to cover the entire body of roots with a few inches of extra soil. If coarse manure is at hand, use that, and it will answer the double purpose of protection and enrichment. In Spring, let the manure be worked into the soil. Wherever there is danger from mice, a conical bank of earth, about a foot high, should be made around the stem of every newly planted tree, removing it early in Spring.

A Paying Investment—Plant Trees.

For how much money would you cut down the fruit and shade trees on your farm? Every owner will, in reply, name a sum far above the cost of planting and raising them. This proves conclusively that tree planting will pay. We know of no more certain way to increase the market price and the salability of a farm, than by stocking it with trees. The satisfaction to be derived from abundance of fruit and shade, the attractiveness thereby given to the *Home*, and its good influence upon the family circle, these can hardly be estimated in dollars and cents.

Now is the time to make this richly paying investment. Commence in the vicinity of the dwelling. The peaches, cherries, and other stone fruits, and tender trees, will be better left until next Spring. For apples, pears, and deciduous shade trees, the best time is when the frost has nearly stripped them of leaves. They become well settled in their places during Winter, and are ready to commence growth when Spring opens. A few essential points need attention in transplanting. Large trees *may* be successfully transplanted by using extra care, but it is generally far preferable to take those of only a few years' growth. In a few years they will outstrip those of larger size, and be of better shape, as they need little pruning when removed.

When taking them up, use great care not to injure the roots, particularly the smaller fibers; these draw most of the nourishment taken from the soil. All injured roots should be pared smooth; they will then heal more quickly. The better the soil is made *before* planting the trees, the more speedy and thrifty will be the growth. It is essential not only that a few feet immediately around the trunk be enriched, but that the whole area where the roots are to extend should be in good condition. If the location be wet, draining must be resorted to, or all other labor will be mostly wasted; the trees will drag out a short and profitless existence.

Make the holes large enough to allow of spreading the roots to their full length, and lay them all out in the direction of growth. Set the trees at the same depth as they originally grew.

If an orchard is to be set out, the following simple contrivance (republished from a former volume,) will enable a person to place them in exact rows. It is merely a strip of board, about eight feet long, with an opening from one side to the center, large enough to admit any tree to be planted, and having also a hole, say of an inch in diameter, near each end. It is used thus:

The ground having been staked out in the usual manner, the board is placed with the center opening over a stake. Now insert two small pins in the ground, through the openings in the end, and lift the board, leaving the pins in the earth. Next dig the hole, and when completed, replace the board over the end pins. The opening in the center shows the exact place the stake occupied, and the trunk of the tree being introduced through the side opening, will be held in the same place, while the hole is being filled, thus greatly facilitating the work.

In planting fruit trees near the house, avoid setting them near fences. Besides the temptation offered to climbers, and passers on the highway, much fruit will be lost by falling and being bruised upon the fence. Let such places be occupied by tall-growing deciduous shade trees, as the maple and elm. Evergreens may come next, then the fruits near the house, where they may be seen to best advantage by the occupants.

Pears in the Northwest.

Mr. C. D. Bragdon gives in the *Rural New-Yorker*, a lengthy pear talk from the orchard of R. Douglass, who has 1000 to 1400 trees, half of them in bearing, at Waukegan, Ill., on the shores of lake Michigan, 40 miles north of Chicago. By the way, this is in what is being designated as the "North-Western Fruit Belt," embracing northern Ohio and Indiana, southern Michigan and Illinois. Western New-York might also be included, and, in fact, the whole of the country bordering upon the great lakes, and lying between 41° and 42°, which takes in the southern peninsula of Canada West. The great pear-growing region of Boston and vicinity, on the Atlantic coast, is in the same latitude.

Returning to Northern Illinois, we find Waukegan bidding fair to rival Boston in pear culture. The soil varies from a stiff clay to a deep sandy gravel. Mr. D. speaks at length upon the different varieties, from which we extract the following: *Louise Bonne de Jersey*—nothing equal to it on the quince, upon which I would grow it altogether; bears heavily every year, and still grows well; have 30 to 40 trees in every variety of soil and situation. I would rather grow the *Bartlett* on pear than on quince, is not very hardy, but when headed low, it endures hard winters here very well. It brings the highest price in market, and is a pear everybody should grow, but will not thrive in very exposed situations. A dwarf Bartlett, ten years from the bud, was loaded down with fruit. *Vicar of Winkfield* succeeds poorly as standard or dwarf. It does not fruit, neither does the *Duchesse d'Angouleme*. The *Buflum* is a fair pear, a good grower, and productive, but does not come into bearing very young. *Belle de Bruxelles*, is a great bearer, fruit large and handsome, but worthless. *Rostiez* is a good summer pear, and a fair bearer. *Belle Lucrative* is a good bearer on both pear and quince, and the trees are hardy. I think a great deal of the *Canandaigua*, on account of its upright growth and fine foliage. *Onondaga*, or *Swan's Orange*, does not prove quite first rate, but is a good bearer and hardy; it succeeds on both pear and quince, though liable to overbear on the latter. *Seckel* killed some during the hard winter, but will probably be a good tree here on both stocks. It is full of fruit. *Gloire Morceau* is a good winter pear on quince; it comes late into bearing, but yields well; is hardy, and sells well, ripening in January and February. *Bewre Diel* is an uncertain

bearer, not to be depended upon. *Doyenne d'Elie* is a good summer pear, very productive, and a regular bearer. *Tyson*, good on pear and quince, is rather late in coming into bearing, but promises well. I can not do the *Flemish Beauty* justice; "it bears early and often, and all the time" as a standard. There are hundreds of bushels growing about here. Every tree is loaded, and this variety is considered the standard pear for the West—hardy and always productive. The Flemish Beauty on pear, and *Louise Bonne* on quince, may be emphatically recommended, and a bushel of either sort can be raised as soon, as easily, and as surely, as a bushel of apples, anywhere that apples will grow. This has been demonstrated in a hundred localities, and can be relied on. Such is the experience of Mr. Douglass at the West. In regard to the sureness of the pear crop, Mr. Wm. S. Carpenter, a successful pear grower of Westchester Co., N. Y., who chanced to hear us read the proof of the above, remarked that he would rather raise a bushel of pears than apples, considering them a more certain as well as a more profitable fruit.

Pruning Trees at time of Transplanting.

Here is a mooted point, with something to be said on both sides. Certain theorists declare that a tree should not be pruned at the time of transplanting, because it needs the branches to elaborate material for new roots. The roots are weakened just in proportion as the top is diminished. Leave on the tops, it is said, until the roots are partly restored, then (say, the year after removal,) give the top a moderate pruning. That a tree closely pruned looks bad, no one will deny. On the other hand, it is replied, every newly dug tree has many of its roots cut off or mangled, and we must diminish the top in order to maintain the balance of parts: otherwise, the superabundant branches will pump the feeble roots dry. With care a tree may be transplanted, without pruning; but experience shows that one suitably shortened-in will recover from the shock of removal, and make a more vigorous growth in three years than one not pruned. If small trees are taken up with care, and immediately set out in the same garden, they may require little or no shortening-in. This is often done by nurserymen. But trees taken up in haste, and in the rough, bungling way often practised, and then exposed to sun and wind, one, two, or more days, can hardly be expected to live without vigorous pruning. Better prune at this time, and seldom use the knife afterward.

Upright Trees.

When crooked, lop-sided, leaning trees are seen in a wild forest, we call them picturesque, and let it go. But when we see them in a neighbor's orchard, (or our own), or by the roadside, or in a lawn, we say somebody is to blame, for generally it comes from sheer neglect. As to leaning trees, the history is something like this: when first transplanted from the nursery or the woods, they are straight and tall. They are set out in exposed places, and not being staked and tied up, they soon get out of the perpendicular. This is not to be wondered at, considering the smallness of the roots, and the softness of the soil. It is a very easy matter to prevent this. Let every newly planted tree be staked and tied up, using broad and soft bands to prevent chafing the bark. Or, in the lack of stakes and bands, use heaps of stones laid over the roots on the windy side, which will ballast them. In case

a tree gets thrown over, it can be righted up by loosening the earth about the roots, and then drawing it up and fastening it to a stout stake. If it has stood leaning for several years, it may be necessary to use an ax on one or two obstinate roots. But by all means get every tree up straight and then keep it up.

A Talk on House Plants.

None can deny the pleasantness of house-plants in Winter. When the hills are clad with snow, and the cold winds howl about our windows, it is not the least promoter and token of comfort and home content, to see a fine stand of plants, blooming and green. They need not be of rare and costly varieties; the number need not be large; only let there be a collection suited to the circumstances of the household, let them be well kept, and the sight will please every eye. We have often noticed how even a single plant in a window redeemed the room from barrenness, gave it an air of comfort and refinement, and prepared us to think well of the occupants. It diffused a certain air of culture and taste through the apartment, a something purer and higher than could come from the most splendid display of rosewood and gilding. Yet it appears that of late years there are fewer good collections of house-plants than formerly. Why so? Because our modern houses are made so tight as to exclude nearly all fresh air; because we heat many of them with coal-stoves or furnaces, and light them with gas. Here, then, comes up the practical question of how to grow house-plants successfully?

1. A first requisite is a suitable degree of moisture. Who does not see, every year, fine plants at the kitchen window, and poor ones in the parlor? And this, because the evaporation of water from the cooking-stove or range, supplies the air with an abundance of moisture. Some plan, therefore, should be contrived for generating a healthy degree of moisture in our parlors and living-rooms. It is not impossible to do this. A house warmed by a furnace, should have a broad pan of water in the hot-air chamber, or an evaporator at the register of the room containing the plants. Pans of water may also be placed on the plant-stand, whose slow evaporation will be of some account. Rooms heated by coal or wood stoves, should have some vessel of water on them continually evaporating at least a quart or two of water daily.

Here is another method: nail a cleat on the outer edge of the plant-table, or the edges of the shelves, raised an inch or two higher than the surface of the table or shelf. Set on the pots in their saucers, then fill up the spaces between with moss, or sand covered with moss. The appearance of the moss will be ornamental. Moisten this moss and sand thoroughly, morning and evening, and this will diffuse a constant moisture among the leaves. The roots must, of course, be watered. No universal rule can be given for this, some plants needing much, and others only a little water. Those at rest require only just enough to keep them from wilting. Those in active growth and bloom need much more. For the majority of such plants, the simple demand is that the whole body of the earth be kept moist, not wet. See that the pots are well drained; then water may be poured in freely, and with little risk of harm. To find out when a plant needs watering, examine the soil with a sharp stick, or better still, by rapping the sides of the pot. If it gives out a hollow sound, the plant needs more water. Then give

it enough to saturate the whole mass of earth, and to run through into the saucer. Do not water again until necessary.

2. A suitable amount of *light* is needed. For the first half of the Winter, there is little danger of too much light; but after the month of January, the mid-day sun becomes a little too bright for some sorts of plants. This is the case especially with those in a half-dormant state. Drop the curtain at mid-day, or let these plants be kept in a somewhat retired part of the room. For others, an abundance of light is needful, if we would have well-formed and well-colored blooms, and healthy foliage. A south window is of course the best aspect, and next to this a southwest or southeast window. Turn the pots around once a week, or oftener, to prevent the plants becoming one-sided and drawn up.

3. The amount of *heat* should not be overlooked. As dwellings are now constructed and warmed, there is more danger of over-heating than the opposite. A few plants—those especially of tropical origin—require a high temperature, but the majority thrive best at a moderate heat. Those commonly kept in parlors require about 40° by night, and 60° to 65° by day. Much harm is often done by sudden fluctuations of temperature, caused by letting the fire go down at night, and by opening doors and windows when the air outside is too cold.

4. And this suggests the subject of *ventilation*. Frosty air should not be allowed to blow directly on the plants, yet they need fresh, pure air. In their anxiety to keep their plants warm, many persons confine them continually in air which has long been filled with the odors of vegetation, the gases from the stove or furnace, and the dust of the apartment. As often, at least, as once a day, the window or door of an adjoining room should be opened, and a current of pure—not cold—air, should be made to blow through and among the plants. Whenever the mercury is above the freezing point, a window in the room should be dropped from the top. It were well, also, if all the windows of the room be so loose at the joints as to allow fresh air to steal in continually, and thus give the plants constant refreshment.

These are the main necessities of house-plants. It is a good thing to syringe them daily overhead with tepid water, or to wipe off the dust from the leaves with a sponge. Insects should be guarded against. Many can be killed by thumb and finger; indeed, we have known a large set of plants kept clean by five minutes daily manipulation. For those who don't like this, a decoction of tobacco leaves, or whale-oil soap, answers an excellent purpose. Stir the surface of the soil in the pots frequently, to prevent it becoming hard. Among the plants which succeed well in rooms, we name the following, for a small assortment: *scarlet geraniums*, *monthly roses*, *pelargoniums*, *African lily*, *fuchsias*, *monthly carnations*, *striped abutilon*, *petunias*, *ivy-leaved geranium*.

Winter Covering of Strawberry Beds.

All experience shows that in gardens at the north, strawberries are benefited by a little protection in Winter. The *alternations* of temperature do more harm than any amount of mere cold. In Maine, Canada and Vermont, where the snow often lies from November until April, there is less need of artificial protection than in N. Y., Penn., and Connecticut, where the snow comes and goes continually. In dry sandy soils, too, there is less harm from frost than in

heavy, clayey lands; in the latter, the plants are often thrown out and killed by the freezing and thawing of a single Winter, or open Spring.

But what is the best material for such protection? The material with which nature covers her strawberry patches is leaves. And if one will use leaves, and then take the trouble to cover the leaves also, to keep the winds from blowing them away, nothing can be better. We have used them, covering them with old peabush and the canes of last year's raspberries, etc.; but the winds of an open winter would blow them off from many a plant. We have used straw, but sometimes mice would burrow in it and nibble off the crowns of the plants. Coarse, littery manure does very well, but it brings in weeds, and so makes work for next Summer. Saw-dust answers a good purpose, but it often brings in grubs. Old tan-bark suits us about as well as anything. It is our practice to apply it late in the Fall, covering the leaves about one inch, and then removing a part of it in the Spring, leaving the rest for a mulch in Summer. We have used it now for six years, and find no serious fault with it. It is a perfect protection in Winter, harbors no vermin, brings in no weeds, but rather keeps them down. It is one of the best equalizers of temperature the year around, in Summer saving the necessity of artificial watering. As to its affording the plants a specific manure (tartaric acid,) as some assert, it is unnecessary to express any opinion.

Terraced Gardens.

That a hill-side garden has a fine appearance when thrown up into terraces, there can be no doubt. This is owing, partly perhaps, to the appearance of art displayed in the work; partly to the emerald grassy slopes intervening regularly between the rows of bright flowers planted on them; and partly to the bold, conspicuous manner in which it throws up to view the forms of the plants, presenting the whole mass at one view, like plants on the stage of a large greenhouse. Whatever the reason, the fact is evident.

Whenever the hillside is so steep that it can not well be worked into natural, flowing slopes, we would recommend terraces. Yet they must be made with care, or frost and heavy rains will soon break them down. A long, straight line of terrace is much more likely to slide away than a flowing curved line. If such a straight terrace must be made, it is important to break it up, at convenient distances, into buttresses, which will give very much the same support that they do in a wall of stone. Furthermore: the upper and outer edge should not be made too sharp; for the frost and hot suns will be sure to destroy the grass upon it, leaving bare and crumbling patches of ground.

On such terraces we would recommend planting shrubs and other plants which stand up somewhat boldly above ground. Trailing plants, such as the verbena, portulaca, etc., would, of course, produce no marked effect. Shrubs and herbaceous plants should be intermingled, and so arranged that at least a portion of each should be in bloom all the season. Of shrubs, a good assortment would include the Japan quince, lilacs, spiraea, deutzias, syringas, upright honeysuckles, weigelas, altheas, euonymus and perpetual roses. For herbaceous plants we name *Dielytra*, *Peonies*, *Monkshood*, *Canterbury Bell*, *herbaceous spiraea*, *Phloxes*, *Lilies*, *Dahlias*, *Scarlet Geraniums*, *Gladoli*, etc. An occasional vine well fastened to a stake or ornamental pillar would have a fine effect.

The Pampas Grass.

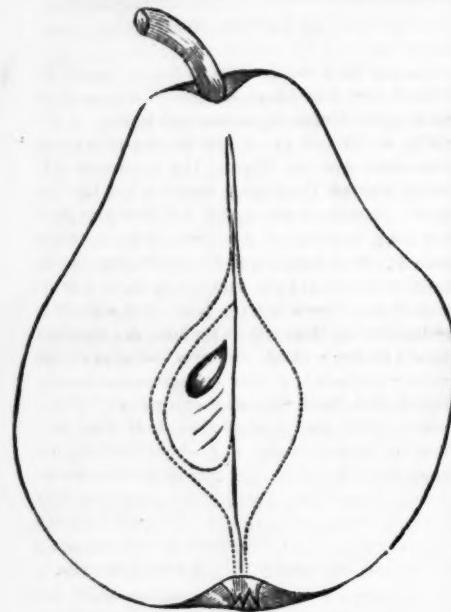
Among the novelties of the day, in the ornamental line, few things are more desirable than the Pampas Grass, (*Gynium argenteum*.) It is a native of Brazil, and therefore requires some protection here, in Winter, though we understand that in England it endures the hardest frosts. No description that we can give will convey a just idea of it to those who have not seen it. It resembles the Tritoma, somewhat, though the leaves are much longer, and more rush-like. They often reach six and eight feet in length, bending over at the top as gracefully as a weeping willow. They are bluish or silvery green in color. But let us turn the description over to an enthusiastic cultivator: "It is a perfect fountain of green foliage and feathery flowers which, under a brilliant sun, appear spangled with silver.... It throws up from ten to forty stems, terminated with a panicle of light colored flowers." Another writes: "I have a Pampas Grass with over forty flower stems, ten to thirteen feet high. It might be described as a fountain of vegetation, acquiring more and more force from day to day, till at last the gushing fluid springs up into jets of living silver!"

Now, a plant which produces such jets of rhetoric must be worth looking after. We have seen it for several years, and watched its habits, and though it has not made such grand displays as the above would lead one to expect, it nevertheless has proved an interesting object. For the finest display, it should be set in the middle of an oval bed, and surrounded by other plants of similar foliage. Among these we may mention the several tritomas and the gladioli. The soil should be deep and rich. An occasional watering would promote the rapidity and luxuriance of its growth. In the Fall, as soon as the first frosts appear, it should be taken up and set out in a large pot or tub, and then removed to the cellar for the Winter. A retired corner of the green-house would answer better. South of Washington, this winter protection would be unnecessary, and there it would attain a perfection in size and luxuriant flowing which can not be expected at the North. Still, it is well worthy of all our care, even here.

Tree Mignonette.

This is nothing new. It is only the common annual plant, brought under the following treatment: Pot a single plant, and when it has attained a strong growth, trim off the side branches and tie up the central stem to a neat stake. As soon as the blossom buds break at the top, nip them off. The leaf-buds below will again push out, and may be allowed to grow three or four inches long. After a while, a few blooms may be suffered to form, but let them not go to seed. Follow up this practice perseveringly, and in a few months the soft, succulent stem will become woody and rough, like a shrub. It will then live for ten or fifteen years, and blossom nearly all the time.

THE "GREAT AUSTIN SHAKER SEEDLING" STRAWBERRY.—Continued inquiries impel us to say again, that we can not recommend this variety for general cultivation, while there are so many others better. It is large and prolific, and late—the last named, its chief recommendation—but it is soft, does not bear carriage well, and has not the best flavor. It has strong advocates, but the above is the more general impression.



The Beurre D'Anjou Pear.

The sketch is an outline representation of one of the best pears now known. It is not new, having been placed (under another name) in Loudon's select list of 1834, but is of comparatively recent introduction here, under its new cognomen. It grows finely on the quince stock. The writer has fruited it during several years.

The tree is a moderate grower, of good form, the wood and leaves bright and healthy, and it never suffers from the hardest winters. The fruit is nearly as large as the Bartlett, though of different shape; in quality it is fully equal to that favorite variety, and of sweeter flavor. In the language of the fruit books, it is "large, long, oblong, obovate, pyriform, obtuse at stem; color, pale yellow, dull blush, and numerous small specks of faint russet; calyx open, segments thick, reflexed; basin round, not deep, russetted; stem short, curved, and obliquely inserted in a shallow cavity; core small; seeds long, pointed; flesh yellowish white, melting, juicy, vinous, sprightly, delicious to the core. Ripens in October and November." In those sections where the Easter Beurre does not mature well, and so make a good winter pear, this is a good substitute, though it is not quite so late. We often keep them into January. Gather in mid-October; pack in half bushel boxes, putting on a loose cover. They may be ripened up in November, though if kept in a dark, cold cellar, they will last till New-Year's.

How to Keep Apples.

Late last Spring we were enjoying apples picked and packed the previous October in Western New-York. They were as fresh and juicy as the day they were put in the barrels. The secret of their long keeping is worth knowing by all Eastern people who order their fruit from the West, and who have lost much by the bruising of the apples on their long journey. They were packed, when they were shipped, in oats, and have been kept in a close, upper room through the Winter. The advantages of this method are several. You get oats for about thirty per cent. less than the price in the eastern market. These are handy for the horse, if you keep one, and for the hens, if your stock is lim-

ited to a few fowls. They preserve the apples from all bruises on their passage, by rail or canal, which is impossible without something to fill up the crevices. As the freight is so much per barrel, there is no additional charge for the oats. The oats are a great safeguard against rotting, where the apples are kept in a close, tight room, without fire. The close room, and the still closer envelope of the barrel and the oats, guard against the sudden changes of temperature so common in our winter climate. With the thermometer at zero out of doors, they will not freeze. If they should be frosted a little, it is drawn out so gradually by the oats, that they are not injured. We have never seen any method so satisfactory as this for transporting apples, and none better for preserving them in good condition until Spring.

But in the multitude of counsellors there is wisdom. A friend of ours has just presented us with a dish of his apples, which are very well kept in his way. He packs them in tight barrels, in the orchard, in the Fall, with the dry leaves of the apple trees, a layer of apples, and a layer of leaves. This keeps them from bruising, and the leaves absorb the moisture, and prevent rotting. His barrels stand in a chamber, and do not freeze through the Winter. This method works admirably with him, and is certainly worth trying by those who raise their own apples. (We have known apples packed in leaves, the barrels subjected to very rough handling, to be opened in London, sounder, fresher, and of better flavor, than any imported apples which the person to whom they were consigned had ever before seen, so he reports.)

It is a matter of very great importance to be able to keep this fruit through into the Spring months, in good condition. It is not only a comfort in the family, but adds much to the profits of the orchard. A hundred barrels of winter fruit, worth but \$200 in October, will frequently bring \$400 or more in March, or April. It is by particular attention to such small items as these, that a farmer gets ahead in the world.

To Abolish Fruit-Stealing.

As we grow older (and more charitable?) we are the more inclined to think that the stealing of fruit springs from an ignorant, heedless sportiveness, rather than from deliberate wickedness. They who steal have never learned how much time and labor it costs to raise fruit; and seeing it in tempting plentiness around, they think it can harm nobody very much if they take a little. We do not justify this, nor do we deprecate the use of legal suasion, at times; but would not a little moral influence and tact also be well? To a family given to purloining grapes, we would send a dish of fruit as a present. Would they not be ashamed afterwards to rob their benefactor? Certainly they would, unless they were heathens. Perhaps, in another case, we would present them with young plants of the grape, or young fruit trees, teach them how to plant, and prune, and train them. Heap coals of fire on their heads. Wouldn't they wince under the scorching!

Uses of a Garden Frame.

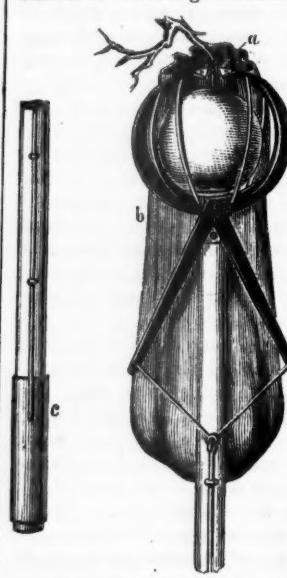
A garden frame is very easily constructed. Take 1½ inch planks—one about eighteen inches wide for the back side, and another nine inches for the front, and each from ten to fifteen feet in length. For ends, use planks of same thickness

as sides, about five feet in length, and tapered in width from that of the back plank at one end to that of the front at the other. Cover the inclined top with sashes, arranged to open either by sliding or by hinges. Such a frame is useful in three ways: 1st, in early Autumn, to dry apples and other fruits in; 2nd, at the approach of Winter, to set over a cold-bed; and 3d, to cover a hot-bed in early Spring. The whole cost is about \$5, and in forwarding early vegetables alone such a frame will pay on every farm.

Another Fruit-Picker.

At the present rate of invention, varieties of fruit-pickers will soon equal the number of churns or washing machines. Several new

ones have been shown at the office of the *American Agriculturist* this season, in addition to those already described in our columns. The one figured here has several excellent features, and appears adapted to the purpose designed. The picking arrangement consists of a pair of large nippers with sharp knives, *a*,



which cut the stem of the fruit. We would suggest to the manufacturers that these should be set at an angle, so as to cut like shears. Semi-circular wires are attached to the blades of the nippers to prevent the fruit from falling outward. A muslin bag, *b*, is attached to the back part to receive what is picked. The nippers are worked by means of a stout wire passing down the handle, and kept in place by staples at proper intervals. Near the lower end of the pole or handle, the wire is attached to a tin tube, *c*, which slides loosely upon the handle. This enables the operator to readily move the wire up and down to open and close the nippers. The apparatus is light, neat, well made, and not expensive, the retail price being \$1.25. It is manufactured by T. Evans & Bro., Newark, N. J.

Migration of Birds in Winter.

Some species of birds remain in the northern States during the Winter. The crow, the wood-pecker, the yellow-bird, a little transformed, and a few others spend nearly the whole year at the north. Beside these, we have a few visitors from Arctic regions, who like our winters better than their own, but can not endure our hot summers. But the majority of our Summer birds go southward on the approach of Winter. It is an old notion that swallows spend their winters here, in sand banks or in mud at the bottom of ponds; and that robins hibernate in hollow trees and in caves in the forests. We have no faith in this. Now and then, a robin or other bird, overtaken by Winter, may spend the cold season here, feeding on seeds and berries, but this is doubtless an exception to the general rule.

For the American Agriculturist.

Preserving Specimens of Birds and Animals.

BY ROBERT L. WALKER.

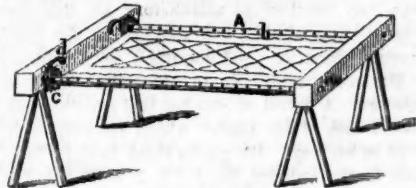
The following plain directions for preserving specimens of birds and animals are given by a practised hand, who condensed them from three or four different processes which he had tried without satisfactory results. Secure the bird or animal with as little injury as possible; sprinkle plaster Paris wherever there is any blood, to absorb it. You will need a very sharp small-bladed knife, a pair of sharp pointed scissors, a pair of wire nippers, a pair of cutting nippers, different sized wires, and glass beads for eyes. You will also need arsenic, powdered plaster of Paris, cotton, and arsenical soap, which is made as follows: Take 8 oz. white oxide of arsenic, 8 oz. hard rosin soap, 1 oz. quick lime, 1½ oz. salts of tartar, 1 oz. gum camphor. Dissolve the soap in a sufficient quantity of rain water by heat, to make a mixture the consistence of cream. Add the arsenic and lime, previously well mixed. Then remove from the fire and add the other ingredients, previously powdered and mixed. Add warm rain-water until it becomes the consistence of good thick cream. Then put into a wide-wouthed jar and cork air tight.

Having every thing ready, we will now proceed to skin the bird. Make an incision through the skin from the lower end of the breast bone to the anus; separate the skin on both sides from the body, until you reach the knee and expose the thigh, take the leg in one hand and push the knee up, and loosen the skin around it until you can place the scissors underneath and separate the joint and muscles. Sprinkle arsenic on the skin to prevent adhesion, loosen the skin about the base of the tail, and cut through the backbone at the last joint, taking care not to sever basis of the quills; suspend the bird by placing a wire hook in the back or rump, and invert the skin, loosening it carefully from the body. On reaching the wings, loosen the skin from around the first bone, and through the middle of it, or if the bird is small, separate it from the next at the elbow. Continue the inversion of the skin by drawing it over the neck until the skull is exposed. Loosen the ear from the skull without cutting or tearing it. Cut the membrane around the eye-balls, and dig out the eyes, then clean out the sockets, and fill them with cotton mixed with the arsenical soap. Take out the throat, tongue and all other fleshy parts. Then take the brains out from the back-part of the skull, which cavity fill with cotton and arsenical soap. Dust every fleshy or bloody place with arsenic. Take a wire the length of the bird, pass it into the skull and out at the tail, then take two pieces of wire and pass one through the wings close to the bone; the other you will pass up through the sole of the foot, along the leg bone and on to the wire in its back; fasten the back wire and leg and wing wires securely where they cross each other. Then force the glass beads or eyes into the sockets. Stuff cotton anointed with the soap into the upper part of the throat. Next make a roll of cotton less in thickness but same length of the original neck, anoint it with the soap, put it into the skin, and push it up to the base of the skull. Fill the body up with cotton anointed with the soap. Sew it up, commencing at the upper end and passing the needle from the inside outwards. Then press the body into its natural shape, bending the wires to suit. Lay it away until it dries and the skin becomes hard. The directions for birds will answer for animals.

The incision must commence between the fore legs and extend down to the tail. Be very careful not to stretch the skin. Smooth the fur down, and press into natural appearance.

Convenient Quilting Frame.

The quilting frames in ordinary use are an almost unmitigated nuisance. Except in the largest apartments they monopolize the room, and resting loosely upon the backs of chairs are frequently thrown down by a thoughtless urchin, to the great annoyance of the good housewife. The following plan, contributed to the *American*



Agriculturist by S. A. Newton, Susquehanna Co., Pa., remedies these inconveniences, and also gives a much better means for stretching and holding the quilt to its full tension. The two bars *A* are from 7 to 8 feet long, or a foot longer than any quilt. They should be 2½ inches thick, made eight square, and perfectly straight. A strip of cloth, *b*, is tacked to each bar, to which the quilt is to be attached. One end of each bar is fitted with a rachet wheel, *c*. These rachet wheels are attached to iron caps which fit upon the head of the bar. The pinion of the wheel has one end sharpened to insert in the bar, and the other extends outward through an opening in the horse which supports the bar. The other end of each bar has the cap and pinion without the rachet wheel. The caps serve as bands to prevent the ends of the bars from splitting. The horses are made of convenient height, with a sufficient spread of legs to stand firmly. Two dogs, *d*, are attached to one of the horses, to work in the rachet wheels, and hold the quilt in place when stretched. The bars of the horses should be just long enough for quilters on opposite sides to reach over the quilt bars and meet half way. As fast as a section of the quilt is finished, another part is unrolled by lifting the dogs and rolling the bars, until the whole is completed. If rachet wheels made of iron for the above arrangement can not be easily procured, they may be made of hard wood, and fitted directly upon the ends of the bars, which could be reduced in size to work in inch holes in the horses.

Something Useful and Ornamental—Newspaper Receptacle.

To the Editor of the *American Agriculturist*.

We are making an ornament for our sitting rooms, in this part of the country, in the form of a newspaper receptacle. It is so useful, and at the same time so beautiful, that we wish every family had one. Take a common hatbox, cut it down lengthwise into two equal parts, either through the wide or narrow sides. Each half, with half the cover for a back, makes one receptacle. Cover with some delicate color of wall paper. One yard of paper will, with economy, cover three. Put on a border to harmonize with the paper around the upper and lower edges, and sides of the box. Crimson and gold is pretty, with almost any colored paper. Fine gilt leaves—cut out and put on in the form of a vine for a border, are

also beautiful. Then look over your old illustrated magazines for a choice engraving, and when you find one to suit you with regard to subject, size, and shape, cut it out and paste it upon your receptacle, taking care to have it directly in the center of the front, equi-distant from the sides and edges. Put a narrow gilt border around the picture, unless it is oval. A square picture, or one that is a little wider than it is long, looks prettiest. Put in three cords, each a yard or a yard-and-a-quarter long, one in front, and one on each side, bring them together and join them with a pair of tassels, or a pretty bow of the cord. The holes for the cord should be made small, and near the upper edge of the receptacle. Put in the newspapers neatly folded, and hang it in the brightest part of the sitting room, just opposite the door that husband or brother comes in at, and you may depend upon it it will add greatly to the attractions of your home. We advise every lady that has not already something of the kind to make one immediately, and henceforth have a place for the last newspaper. GERTIE ELOISE.

For the American Agriculturist.

A Short Story for the Times.*

Best Medicine for a Sick Wife, and How to Obtain it.

"Good morning, neighbor Slack. How do you do? How is your family? you are looking downcast."

"Good morning, neighbor Thrifty. Wife is not very well. I'm not sick, but am rather blue—about discouraged. With the war and hard times, poor crops and wife half sick all the while, it's pretty hard getting on. I wish some one would come along and buy my farm; I'd move into the village and try my hand at something else."

"Sorry to find you feeling so badly. Is Mrs. Slack no better to-day?"

"No, and if she was, she'd over-do and get down again to-morrow. We don't feel quite able to hire house-help, and with all her work and her sewing which keeps her up late at night, it's no wonder she, poor woman, does not feel any better. She thinks if she had a sewing machine like your wife's, she could do better, but we have not felt able to buy one. How it is that you keep so forehanded, is more than I can tell. My farm ought to be as good as yours, for it's the same kind of soil and as large; four years ago I thought myself more forehanded than you, and my wife was stronger than yours."

"Just so. When we commenced here the balance was in your favor I am sure."

"Yes, yes, but some folks are born to misfortune, and that's precisely my case."

"Fortune favors those who favor themselves. I don't believe much in this theory about fortune, or luck. Management is the thing after all."

"Pray give me a hint or two about management. Talk plainly, for I am despondent enough to catch at any word of advice, however plain."

"Well, pretty large results sometimes spring from little things. 'Tall oaks from little acorns grow,' we used to repeat in childhood. My first start was from that extra crop of wheat, four years ago. You know I turned in a great growth of clover, while you fed yours down; and though you sold the most butter, I had a double crop of wheat which brought \$1.50 a bushel that year. This put me out of debt, while all the proceeds of your butter went to pay the doctor's bill for your wife, who broke down over the butter bowl!"

"That's so. But it was your good luck that led you to plow under the clover."

"No, it was not luck. I read a chapter about the use of clover in my agricultural paper, and followed its recommendations, because they stood to reason."

* We print the above just as sent to us by a Michigan subscriber. We know the machines referred to were called for in the town indicated, and probably the story is not simply "founded on fact"—but a literal fact itself.—ED.

My paper cost me a dollar for the year, and that one article gave me ten bushels per acre more of wheat than you get, on the twenty acres, which was so much clear gain, except hauling the extra grain to market. This made me a clean \$300 profit."

"Just so, but if your wife had been sick enough to have used up the wheat you would have been as bad off as I. Your good luck favors you."

"But she had no butter to make for market, and that saved her strength. I have tried in various ways to save her strength as well as my own. She has a machine that does up our sewing in short metre, and she goes to bed and sleeps and rests, instead of stitching until midnight, and feeling dull and morose in the morning and all day. She also has her machinery to help on washing day, and does not complain of lame shoulders from wringing out clothes as she used to do."

"But how did you buy them, if you first paid up your farm debt with that extra wheat crop?"

"I earned them at odd spells. Don't you remember I called one evening two years ago, and asked you to subscribe for the agricultural paper? I was going to tell you about how it helped me, but you bluffed me off by saying 'you didn't want any book farming.' I was offended and did not press the matter, but I went to others and kept at it, and wife helped me among the neighbors, and her sister in —— also helped, and so we finally made up a club of 130 names, and received our sewing machine as a present or premium. The editor gave it to me for my trouble, and the only expense was \$1.75 for freight. Last year I got over a hundred names again, and received a subsoil plow for myself, a wringing machine for my wife, and some agricultural books besides, which furnished good and instructive reading. It would do you good to come over on Monday and see wife wring out her washing in a few minutes, without ever getting tired. This year I am going to get a washing machine which the editor speaks well of in his premium list. I begin already to see good effects from my subsoil plow also, and the other new thoughts and hints I have been getting from the paper all along, have made me think more, and farm more with my brains, as Tim Bunker says. Wife reads the paper also, and says she gets many good hints about her work."

"I see it all. I am sorry I answered you so sharply about book farming. Pity you did not call on me again when I was in better mood. But its all my own fault, and it's too late to remedy the matter now. If I can raise a dollar I must have the paper at any rate. Put me down on your list any way, and I'll get the dollar for you to-morrow."

"Not too late, as it happens. I have got twice as many names now as I need to get the washing machine, and I had thought about trying for the Cyclopaedia premium, that is, 18 large books containing information about every thing. But I am very busy this Fall, and I'll give you the list of surplus names. With a little effort evenings and at town meetings, and going out of the town, you can soon make up a list large enough to secure your wife a sewing machine. It will be the best medicine for her, I am sure. If you can't get the 130 names at 80 cents each, you can at least get 90, and pay the extra 20 cents on each yourself, if necessary. You can see the list of premiums in my paper, which I will lend you until you can send to the editor for a sample copy which will be forwarded for 10 cents, or even free, if you promise to use it in getting up a club. You can do best by hurrying up the matter now, for the Publisher of the *American Agriculturist*, (New-York City,) offers it the rest of this year free to all names sent in soon."

"I am very much obliged to you, neighbor Thrifty. I'll come over early this evening for the paper, and any instructions you can give me about getting names. Good morning. I will take new courage, and wife will too, when I tell her about the new medicine. The hope of it, will do her good. I have got a new hint. I have complained of ill luck in having a sickly wife, and many a man has broken down under this. But it's my own fault. I ought to have got labor-saving implements for her, as well as for my own work. She has broken down under day and night labor—sitting up until mid-

night to finish her sewing, while I have slept and rested. It shall be so no longer. Thank you again for your plain, instructive talk. Good morning."

Middlings, Shorts, etc.

Several contributors to the exhibition of Corn Bread, intimated that rye flour is quite as good as wheat for mixing with corn meal for the manufacture of cheap, sweet and wholesome bread. This is probably true, excepting as respects color, and that should be a secondary consideration. One contributor has recommended wheat *middlings* as better than fine flour, saying that the last running from the bolter above the bran was intended, but suggesting modestly that we might substitute a more suitable term. That would be impossible. *Middlings* is just the word. It means, neither very coarse nor very fine, but half way between the extremes. As applied to the products of wheat, it has been long used to designate that which is finer and of lighter color than the bran, but darker and coarser than the flour. The products of a bushel of wheat are sometimes distributed by the miller into as many as seven grades. In ordinary bolting for family use, seldom are more than four grades made, and oftener perhaps but three—the flour, the middlings and the bran. If, on this principle of distribution, the miller should return, for a bushel of wheat, 25 lbs. of flour, 20 lbs. of middlings, 12 lbs. of bran, it would be evident that some of the flour and some of the finer parts of the bran had gone together to make the middlings. This shows what middlings are; but to ascertain their value, as food, we need to examine the kernel of wheat, to see of what its several parts are composed, and which of its parts go to make up the middlings after grinding. First, there is the body of the kernel, consisting very largely of starch. This is surrounded by a 3-fold coating, outer, middle and inner. The outer coating is little else than hard, woody scales; the middle contains much gluten; and the inner, which is quite thick, is almost wholly of gluten; while the enclosed interior as we have said above, is principally starch, having a little gluten disseminated among its particles.

Now it is manifest, that if we grind and bolt wheat so as to make but two grades—fine flour and bran, the entire substance of the skin goes with the bran, and never finds its way into the bread tray; whereas, if we make some twenty pounds to the bushel of a middle grade, we save the glutinous inner coating; and whatever of food value there is in the middle coating is saved. These, together with a little of the fine flour, make up the middlings, darker in color, but more palatable than the flour, and of far greater value as food, because they contain more gluten, this being the only substance in wheat which supplies material for the tissues of the body, especially for the muscles.

Bread made of wheat middlings, or of these with one half corn meal, gives to the human form a more perfect development, more health, strength, symmetry and beauty, than that made from fine flour, and would sustain life much longer, if used as the only food. The finest bread is not the best for common use. The whitest is not. That which contains most of the matter of which bone, sinew and muscle are made, will make better developed men and women. Especially will it be so, if we supply it to our children in the growing period. We therefore vote for a full supply of *middlings*, and for a good share of corn meal in the batch. Wheat contains hardly oil enough to make

it the best constant food. Corn contains rather too much. Mixed in equal portions, they are about right. Let us honor the brown loaf. We should forget the whim, that whiteness and fineness are the only qualities of good bread, and let us look rather for what will make vigorous, stalwart men, and strong, healthy and beautiful women.

Don't Buy a Pound of Butter.

Buy a firkin or a pail of it at a time, now that cool weather allows of its being kept sweet for a long period. This advice is intended for the very large class of readers of the *Agriculturist* who live in cities and villages, many of whom buy their butter at the grocery only as it is needed from day to day. This is an extravagant practice. Butter, for which the farmer would gladly receive from sixteen to twenty cents, according to the season, costs the purchaser from twenty to twenty-five cents by the small quantity. But, aside from this, grocery butter is seldom of as good quality as that purchased directly from the producer. Dairymen and women are really not as particular with butter "for the store" as with that made for private customers. "What is the use of *my* taking pains," says Mrs. Perkins, "when my butter will be put with Mrs. Slack's, and Mrs. Hasty's, and a dozen more lots of poor stuff. It won't bring any more, and I shall get no credit." But order a pail from Mrs. Perkins, and she knows that unless it be good, she will hear from it. Then, too, the butter for sale at the grocer's has often been brought from a distance, exposed to the heat, and in retailing, it is opened to the air, and subjected to the not over-nice manipulations of the clerk in weighing, etc., and by the time it reaches the table its glory is departed. Almost all our readers have some acquaintance in the country from whom they can engage a supply of butter for the Winter. Now is the time to do it. Butter made from the sweet after-growth of the meadows, before the frost has partially withered the grass, and while the weather is cool, if properly worked and packed, will keep sweet until next Spring. Send to such an acquaintance an order for what will be needed, with directions to have it packed in stone jars, or in new sweet firkins, and you will rejoice in your foresight over every plate of well-buttered "buckwheats" during the Winter.

"Old Maids."

We heartily endorse the following kindly words from the pen of Henry Ward Beecher, in behalf of a class whose good deeds have never been appreciated. He says: "I have no sympathy with that rude, unfeeling, and indelicate phrase, *old maid*, which is bandied about in the mouths of rude, unfeeling, and indelicate persons. It is true that a selfish nature, cut off from all duties and ties, and sinking back into the solitary life of a selfish heart, becomes most unlovely, and useless. But shall the few cloud the true nobleness of the many? How many elder sisters, it may be unblessed with outward comeliness, have entered into a brother's or a sister's family, and accepted all its cares as the duty of their life, and, joining hands with the mother, given to each child, as it were, two souls of love, like two wings of God, to help it fly up withal from weakness and ignorance to manhood and strength! How many have cheerfully given up their own whole life, built no nest, sought no companion, but sang in the tree

and near the younglings of another's nest, patient in toil, watchful and laborious in sickness, frugal amidst poverty, rich in nothing but good works, and in these abounding in wealth! When the roll is read above, and they are named that lived in self-sacrifice, in gentleness, in patience, in love, and in the only triumph of disinterested mercy—they who are unmarried and childless, that they might more heroically serve the households of others, and become mothers to children not their own—shall stand high and bright."

The "Corn" Crop.

Not Indian corn; but a less profitable crop, one which causes more vexation than any other crop of its size. The crop of toe-corns is a slow, but a very sure crop. It grows with equal facility in all climates and in all seasons. It springs up on the feet of youth, gains strength in older soil, and culminates in the bunions and stiffened joints of old age. Like dock weeds, brambles, and other nuisances, it grows where not wanted, with the difference, however, that those cause no pain, while this causes much. Why are corns raised? Look at your children's toes, and the answer is plain. Parents and shoemakers are responsible. Two causes contribute most largely to their formation and growth; 1st, shoes too tight. 2nd, shoes too loose. For every corn caused by loose shoes, a thousand are caused by shoes too tight. Most parents are stupid enough to think that the beauty of a child's foot is increased by making it appear small. It is strange that such nonsense should prevail this side of China. The young feet are cramped into shoes of the villainous "stump-toed" fashion of the present day; so short in front, that they compress the toe-nails, causing them to grow inwards, and thus give great trouble; and so narrow that one or two toes are piled upon the others, instead of being allowed to touch the sole of the shoe, as they should. Each step taken helps on the corn. When the shoe is taken off at night, you may notice certain little red spots, which, however, fade away after the child has kicked about the bed for half an hour. These are the foundations of corns. When that child is twenty years old, they will give trouble; and perhaps even long before—if not remedied now.

If you plant your child's naked foot upon a piece of paper, and make a pencil mark round it, you will be astonished when you compare the diagram you have drawn with the size and shape of the sole of the child's shoe. You will say at once that you will have no more such shoes. That is the only safe conclusion; act upon it at once. Tell the shoemaker that he shall make no more shoes for your child, unless he will consent to adopt the model of the foot, instead of the wooden thing which some block-head has made to take its place; and insist, as an *ultimatum*, upon their being large enough, but not too large. T.

Slings for the Wounded.

MR. EDITOR:—May I say a few words on the subject of slings? I have lately met several men with their arms tied up in the most uncomfortable slings. They looked like returned soldiers, and I *longed* to go up to them and say "my dear friend, do let me tie your sling more comfortably;" but fearing they might think me an escaped lunatic, and take to their heels accordingly, I resolved to say a few words through the columns of the *American Agriculturist*, hoping they

might meet the eye of "mother," "wife" or "sweet-heart" who might have the care of some poor wounded one: Let the handkerchief be *large*; tie the sling in the usual way, and then *pull out the fold, until it extends from the elbow to the hand*, supporting both, as in a cradle. AUNT SUE.

An Incident—A Genuine "Lady."

A correspondent of the *Presbyterian*, relates at some length an incident he observed on the cars, while on his way East to Pittsburg. We condense the substance for the *American Agriculturist*. Our lady readers will not need to have the moral appended. On one seat was a pale soldier, lean and weak, returning, as it proved, from service in Arkansas, to be nursed by his mother, near Pittsburg, whose only son he was. At Wellsville, most of the passengers got out for refreshments. Some passengers carried food along, and ate it in the cars, but none offered anything to the soldier, who, either too weak to walk, or not having money to spare, sat still, silent and alone. As the train was about starting, two middle aged ladies came in, and opening a basket began to eat a bountiful lunch. From their conversation they appeared to be from New-England. They were richly dressed, and judging them to be aristocratic, the writer was not favorably impressed with them. After a little while, one of them casting her eye forward saw the soldier. She stopped eating, and whispering a moment to her companion, who nodded assent, she went forward and conversed pleasantly with the soldier, and returned for her basket from which she supplied him liberally with the best it contained. After eating all he desired she wrapped in a paper and gave him enough to last him home. After eating the remnants in the basket herself, she sat down by his side and talked pleasantly with him most of the way to Pittsburg. The writer conceived there were few dry eyes among those who saw what passed. Was not that woman one of the true aristocracy? Whether the needed food, or the kind manner and conversation of the lady was most refreshing to the long-time homeless patriot, or whether both were not equally so, we leave the reader to decide.

Brown Bread.

Mrs. Henry Green, Saratoga Co., N. Y., sends the following which she thinks will be found superior to any thing yet published in the *American Agriculturist*. (We know that a very similar preparation is good.) Mix 3 pints of sour milk or butter-milk, $\frac{1}{2}$ cup molasses, 1 tablespoonful salt, 1 tablespoonful soda or saleratus, 5 cups of wheat or rye flour, and 5 cups of Indian meal. Put it in a pan, about 3 inches deep, and bake three hours in an oven heated as for wheat bread.

Salting Down Meat.

"Whistler at the Plow," sends to the *American Agriculturist*, his method of salting meat, which he considers much preferable to the common practice of putting it into a brine or pickle at first. A bench is prepared with one side lower than the other, inclining say 25° to 30° from a level. The meat is cut into pieces to suit convenience, fancy, or utility, and salt is thoroughly rubbed into every part of it—into all the joints, hollows, etc. It is then laid flesh side down upon the inclined bench, so that all water may drain off. The rubbing in of dry salt is repeated three or four times during ten or twelve days, after which it is laid down in pickle in the usual manner. Mr. T. claims that by this dry salting the blood and other fluids are drained off, and the permanent brine is cleaner, sweeter, and will preserve the meat longer, and in much more palatable condition. [We can scarcely decide upon the value of this plan. In cool weather, or in a cool room, it would work. The meat would be apt to spoil if exposed long in warm air.—ED.]

Hints About Cooking, etc.

Dressing for Turkeys, etc.—Contributed to the *American Agriculturist* by Mrs. "J. N. P.", Keokuk, Iowa. Take stale white bread, crumble it fine, and moisten with boiling milk. Add about 2 ounces of butter to a pound of bread, the yolks of two hard-boiled eggs, a little parsley, and half a lemon peel, all chopped fine; season with pepper, salt, and sweet marjoram. Mix altogether with two beaten eggs. A little flour and water mixed with the dripping, if not too fat, will make good gravy. The above stuffing will be found to answer admirably for roast chicken, veal and lamb.

Puff Pudding.—Contributed to the *American Agriculturist* by "Charley Clover," Elizabeth, N. J. Take three eggs, nine tablespoonfuls of flour, a pint of milk, and salt to taste. Pour the milk on the flour scalding hot, then add the eggs. Bake from twenty minutes to half an hour. Serve with sauce to suit the taste.

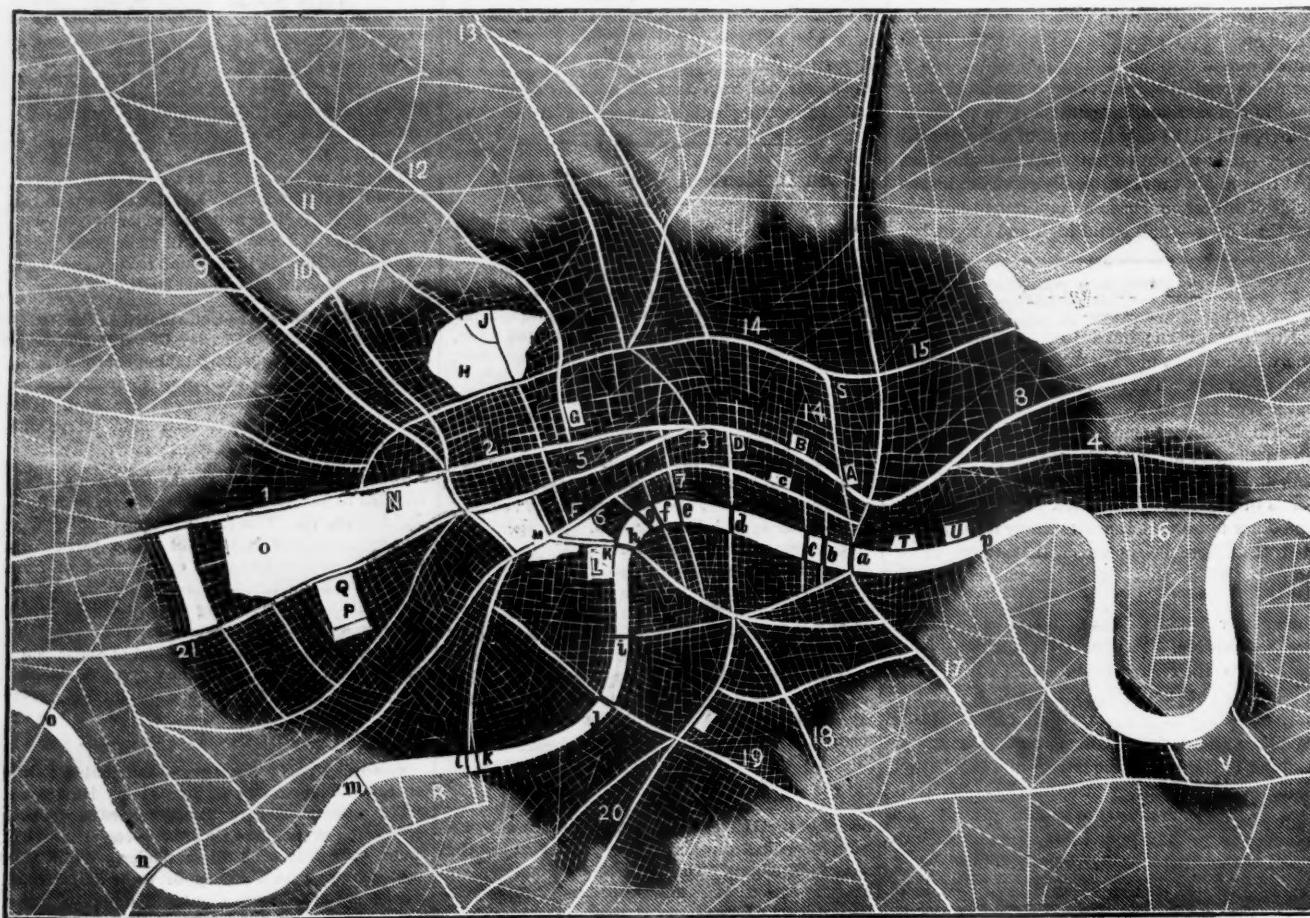
Green Tomato Pickle (Sweet).—Contributed to the *American Agriculturist*, by "E. E. J.", Lisbon, Va. This pickle is very popular with us Virginians, and is thought to be particularly nice with mutton and beef, or any kind of fresh meat. Gather full-grown green tomatoes, scald and peel them. Make a strong ginger tea, into which drop your fruit and scald well. For every two pounds of tomatoes, take a pound of sugar and a pint of good vinegar, and make a syrup of this, and drop in the fruit. Let them cook until perfectly clear. Add cinnamon, mace, and white ginger. Cover well with syrup, and tie up closely.

Good Apple Sauce.—Contributed to the *American Agriculturist*, by Viola Homespun. "Peel, quarter and core as many apples as you wish to cook; put them in a tin or brass vessel with just water enough to cook them tender. While they are cooking, have a tin cup or some other small vessel on the fire, with about half a pint of water, one tablespoonful of butter, one of sugar, about $\frac{1}{4}$ of a nutmeg grated; when this boils, stir in enough paste (thickening) to make it of the consistency of cream; put your apples in a dish and pour this over them, and if you are fond of apple sauce you can't help liking this."

Meat Pickle or Brine.—A Michigan subscriber sends to the *American Agriculturist* the following which he recommends as good: To each gallon of water add $1\frac{1}{4}$ lbs. coarse salt; 1 pint molasses, or 1 lb. brown sugar; 1 ounce saltpeter, and 1 teaspoonful of saleratus. Bring it to a boil, skimming thoroughly just before it begins to boil. Let it cool, and then pour it over the meat until entirely covered.

Preserving Hams.—A subscriber (A. Miller,) objects to smoking hams to preserve them, and recommends in its stead, a coating of pepper and flour—1 pound of the pepper and 3 lbs. of flour, well mixed together dry, to 500 lbs. of meat. Rub thoroughly on the flesh side, and also where the leg is severed from the ham. He affirms that this will keep insects from the meat, and obviates the strong taste resulting from smoking, besides being more easily and cheaply done. [The pepper may keep off insects, but most persons like the smoky flavor, and the smoke acts as a preservative. Salt toughens meat; and when hams are smoked, less salt will be required.—ED. *Agriculturist*.]

To Preserve Lamp Chimneys.—One who claims to have thoroughly tested it, recommends to toughen glass lamp chimneys, by putting them in lukewarm water, heating the water to boiling, and then cooling slowly.—All glass-ware is, or should be, baked in an oven and slowly cooled when first made (called "annealing"). If this were neglected, the above operation may be beneficial. We suggest, however, that the annealing will be best done, and be more lasting, and continuous, if always before putting out the lamp, the wick be turned down gradually, so that the chimney will cool off somewhat slowly.—*American Agriculturist*.



OUTLINE SKETCH OR MAP OF LONDON.

A—Bank of England.	K—Parliament House.	R—Battersea Park.	a—London Bridge.	e—Vauxhall Bridge.	q—White Chapel R'd.
B—General Post Office.	L—Westminster Abbey.	T—Tower of London.	b—Southwark Bridge.	f—Hungerford Bridge.	r—Hackney Road.
C—St. Paul's Church.	M—Buckingham Palace.	U—London Docks.	c—Blackfriar's Bridge.	g—Waterloo Bridge.	s—Edgewood Road.
D—Newgate Prison.	N—Hyde Park.	V—Greenwich.	d—Chelsea Bridge.	h—Putney Bridge.	t—Old Kent Road.
E—British Museum.	O—Kensington Park.	W—Victoria Park.	e—Holborn Street.	i—Westminster Bridge.	u—Abbey Road.
F—Regent's Park.	P—World's Fair of 1862.	X—	f—Fleet Street.	j—Hammersmith Bridge.	v—Walworth Road.
G—Zoological Garden.	Q—Royal Hort. Garden.	Y—	g—Strand (Street).	k—Thames Tunnel.	w—Finchley Road.
across this point.					

The Editor with his Young Readers.

LETTERS FROM MR. JUDD....NO. III.*

London, England, July 9th, 1862.

DEAR YOUNG READERS:—I have sent you a letter today, but while everything is fresh in mind, I will write you a little about this, the largest city in the world. London has nearly three million inhabitants, or about three times as many as dwell in New-York City proper, though New-York would be almost as large should it stretch out its arms, as London has, and absorb the cities and villages joining it—Brooklyn, Jersey City, Newark, Hoboken, Hudson City, etc. Indeed there are nearly as many houses in a circle 12 miles from the center of New-York, as in the same circle drawn around the center of London. For 23 days I have visited the surrounding country, and the public places travelers usually visit, while in the evenings I have often spent many hours going through the streets, and lanes, into the public places, the beer saloons, the shops, etc., to see what the common people were about, what they talked about, etc., and how they spent their leisure hours. Indeed, I feel better acquainted with London than with New-York, for I am seldom in New-York at night when the masses are not at work.

Herewith is a rough outline Map of London, that I have hastily sketched to give you an idea of the city, or the location of the principal points of interest. The sketch embraces 12 miles from West to East, and 8 miles from North to South. The dark shade shows the thickly settled portion, which extends 7 to 8 miles west to east, and about 5 miles north to south. The large white spots represent the great parks. The largest white line shows the Thames river (pronounced "Tems" here) coming in from the West, winding through the city, and bending in a sharp curve south to Greenwich. After leaving the city it runs away southeast, some 60 miles, to the sea. Most of the city is on the north side of the river. The larger white lines (1, 2, 3, 4, etc.) represent the leading thoroughfares;

* Though the writer has returned, we continue these letters just as prepared abroad, at the time of their date.

the small lines give some idea of the great number of short streets running in almost every direction. The reference letters and figures under the map will tell you the location of the many places you have read or heard of, such as Bank of England (A); Post Office (B); St. Paul's (C); Tower of London (T); Thames Tunnel (p); British Museum (G); Parliament Houses, on the river (K); Buckingham Palace, the Queen's City residence (M); The Great Exhibition (P); Hyde Park (N); Kensington Park and Gardens (O); Regent's Park (H); Zoological Gardens (J); Victoria Park (W); the London Docks (U); Greenwich with its Observatory whence longitude is reckoned (V); etc. Please study the references, and preserve this map to look at as I describe some of these places more particularly hereafter.

The Streets of London are very irregular. There are no Broadways or long Avens, as in New-York. The long white lines I have drawn for thoroughfares, are not crooked enough and do not turn as short corners as do the streets, and they do not vary enough in width. Take, for example, the longest thoroughfare from east to west (1, 2, 3, 8). This is really made up of about twenty streets running mainly east and west, the end of one meeting the end of the next. Thus at fig. 1 it is called Uxbridge Road; further west it is called Kensington Terrace, then Notting Hill, High Street; further east (at fig. 2) it is Oxford st.; then New Oxford, then High Holborn (at fig. 3), then Holborn, then Holborn Hill; then it turns sharply to the southeast and takes the name of Skinner st., then Newgate, then Cheapside, then Poultry st.; from the Bank (A) eastward it is Cornhill st., next Leadenhall st., then Aldgate, and so on eastward through White Chapel High st., White Chapel Road (at fig. 8), Mile End Road, Bow Road, etc. This thoroughfare changes its width and direction so often that you would be puzzled at first to follow it through the city from the west to the east side. The same is the case with all the other thoroughfares, which for convenience we have represented by larger white lines.—There are a great many streets of the same name—a dozen or more King streets, for example. To indicate which street is meant, they use two names. The city is also divided into Postal districts, C, W C, E C,

W, N W, N, E, S, etc., meaning the Central, West Central, East Central, Western, Northwestern, etc. My letters come directed to "No. 11 Upper Kings street, Bloomsbury, London, W C." This tells the postman that he will find me on that one of the Upper King streets which is near Bloomsbury Square, and is in the Western Central (W C), division of the city. If it was "No. 11 Kings Street, Cheapside, London, C," he would go to the Central (C) portion of the city, and find that one of the King streets nearest to or running out of Cheapside st. You will often see London advertisements, or business cards, where the location is described by two names, the first the street, and the second indicating what other street or place it is near. Old London only occupied a small space along the river from p to g. Many little villages sprung up in the suburbs, such as Pimlico, Brompton, and Chelsea, on the southwest; Kensington, Hammersmith etc., on the west; Kilburn and Hampstead on the northwest; Somers, Camden, Kentish, Holloway, Islington, and Highbury, on the north; Hoxton, Kingsland, Dalston, and Hackney on the northeast; Globetown, Old Ford, Bromley, Limehouse and Poplar, on the east; and Southwark, Rotherhithe, and others, south of the river. All these were within the country covered by our map. Each of these towns had its own streets, and when they were all absorbed into London, the streets of the same name were necessarily distinguished, as above described.—Some of the names sound oddly to Americans. Here are a few Post Office addresses, I gather from the first pages of a directory: "Amen Corner st., Paternoster Row,"—"Angel Alley street, Bishopsgate-without,"—"Bear Yard, Lincoln Inn Fields" (this happens to be the lawyers' quarters)—"Black Bull Yard, by Peter's Lane, near St. John st."—"Black Raven Court, Seething Lane,"—"Cain Place East, Nags Head Tavern"—"Boar's Head Court, Bolt in tun Tap Tavern," etc. These are the actual business Post Office addresses of individuals, and I could give you a hundred others equally curious. Mr. Spurgeon's Church, for example, is on "Newington Butts street, near the Elephant and Castle Tavern." (This is in South London, near where several thoroughfares meet, two-thirds of a mile south of Blackfriar's Bridge, d).

London is not a neat appearing city, either in its streets or buildings. The smoke from the *three million tons* of bituminous coal burned every year, and the almost constant fog, fill the air, soil everything, and give the whole city a dingy look. I have seen the sun but a few times here. It has been foggy or rainy nearly every day. On what promised to be a fair day I went to the top of St. Paul's (*C*), but after waiting for hours, was unable to see beyond a few squares. The people are so accustomed to this kind of atmosphere that they think nothing of it. I have but once ventured far from my room without an umbrella and rubbers, and then got thoroughly soaked.

There are here no large hotels like the Astor House, St. Nicholas, and Metropolitan, of New-York. The hotels, such as they are, are kept on the European plan, that is, you pay for your room, for servants, and for whatever you call for, and no more. At the restaurants you call for what you want, and pay for the items, the meat, the bread, the butter, the potatoes, etc., and then pay the waiter separately. Most travelers stopping here a week or so, take what are termed "lodgings," or "apartments." Thus: I have a neat furnished parlor and bedroom (by chance in a very good and kind family), for which I pay about \$5 a week. This includes rooms, and care of them, and the cooking of my breakfast. I order from day to day what I desire, naming the items, and my hostess procures them for me, and charges me just the cost of each item. One can thus live as cheaply or as expensively as he desires. The dinner and supper are usually taken at restaurants, wherever one happens to be when hungry. This is the way most visitors live while in London—they in fact "keep house," and have a home for the time being.

Having now given you a general idea of London as a whole, I will briefly describe some noteworthy objects.—There are more than fifty of these in and around the city, but I can allude to but few in this and another letter. Don't forget to study their location now by the map and index underneath, and to preserve the map to read with the closing part of this letter another month. You will thus get some idea of London, whether you ever visit it or not. The city contains as many people, as each of several entire kingdoms in other parts of the world, and therefore deserves as much study.

The *Thames* is an important river for so small a stream. Along through the city it is scarcely more than 30 to 40 rods across—in some places less. It is spanned by twelve or thirteen bridges, some on stone arches, two on iron arches, and four or five suspended on wires, or iron bars. The most noted is the London Bridge (*a*), the one lowest down stream. It is 54 feet wide, 928 feet long between the tops of the banks, and has 5 great arches. No masted vessels go above this bridge. Small steamers ply above, loading and receiving passengers at the various piers. These are provided with jointed smoke pipes which are let down (tipped back) on approaching a bridge. Barges, and boats with short masts to be lowered, go up the stream, but there are not half so many boats on the river as I expected to see, from the descriptions given by travelers.

Large ships come up the Thames below the bridge. Artificial Basins or "Docks," are built inland, with short canals opening into the river, and provided with gates. At high tide the ships are floated into the docks, and the gates are then shut, to retain the water as the tide falls. The ships therefore lie right among the storehouses to unload and load, and go out at high tide. Some of the docks or basins are very large. By this means the narrow river accommodates a very great amount of shipping. It is a Channel, or sort of Ship Canal, from the docks out to the sea.

(To be continued.)

Fowl Proceeding—A Question for Discussion.

Mr. B. and Mr. P. entered into partnership under the following circumstances: Mr. P. had a setting hen, and Mr. B. had eggs, which were to be placed under the hen, and the profits divided equally. But alas, "the best laid plans of mice and men gang aft agley": The chickens didn't come out exactly as looked for, as appears by the following letter from Mr. P.:

DEAR B.—I regret to inform you that our egg-spectations regarding the Brahma chickens are frustrated. The old hen was manifestly averse to entering into the fruition of others' labors—or else was eggshasted by the fruitless endeavor to incubate on an empty nest for two or three weeks prior to the articles of our partnership. Well—it was too eggscacting a requirement of the poor hen in such hot weather. She deserted her nest—we replaced her time and time again. She grew more and more averse to being forced into maternity. At last we shut her into the nest, and when we went again, there she was "a settin' standing." Now what to do with the eggs? Is it your understanding that the partition of profits begins with the setting of the hen? or only with the hatching of the chickens? If the former, I will defer to you in the choice of your half of the eggs. If the latter, I have no claim, except for storage, say \$1. Under the eggstiging circumstances, I confess myself chicken-hearted, and beg that you will not again seduce me into any such fowl proceedings.

Yours in misfortune,

P.

Now Mr. B. says two things are to be considered in a

settlement. 1st. He has lost his eggs. 2d. Mr. P. has lost the time of his hen. But, as she was represented to be a good setter, he thinks it a plain case of obtaining goods under false pretences.—The whole case has been referred to us for arbitration, and we submit it to the jury of our readers for home consideration.

A Hint to the Boys and Girls.

Many of our enterprising club gatherers have enlisted for the war, and there will be in many places a fine opportunity for the Boys or Girls, who have hitherto been crowded out by older competitors. Suppose you look over the General and Special Premiums on this page, and on the last one. There are some Good Maps you want at once. Then, there are Good Books; a Clothes-Wringer, or Washing Machine, or Sewing Machine for mother; a Barometer for yourselves; Melodeons, Cyclopedias, fine Back Volumes of the *Agriculturist*, the Portfolio File, to keep your numbers in, Paints, etc. Hundreds and hundreds of boys, and girls too, have got one or more of these premiums in previous years. Who will get them this year? Answer: Those enterprising boys and girls, who are to make our go-ahead farmers, business men, good housekeepers, etc., hereafter. The extra numbers offered to all new subscribers now, will be an inducement to them to subscribe in your club, at once.

Problems and Puzzles.



No. 18.—New Rebus.—A true saying. What is it? Answer to Scriptural Rebus, No. 17, (page 281, September). "Go to the ant thou sluggard, consider her ways and be wise," which is expressed thus: Goat too the eant house lug guard c on cedar her vase and b y's.

Answer to Typographical Puzzle (page 281, September). "If the grate be empty, put coal on (); if the grate be full, stop putting coal on. The servant's reply was, "How can I put coal on, when there is such a high fender?"

Correct answers to the puzzle in the September No., have been received from Charlie D. Bingham, "A. B. C.", Samuel Campbell, Manly L. Osborne, Charles A. White, "I. L. M., Jr.", H. P. Hart, H. E. Hart, A. L. Ballou, G. Frederic Sly, T. J. Craig, T. S. Peck, Wm. S. Norton, Frank, C. G. Calkins, G. A. Cunningham, John Craig.

PREMIUM LIST, For 1863---Volume XXII.

New Subscribers get the Rest of this Year
Without Charge. (See page 320.)

Good Pay to Voluntary Agents who attend to
Collecting and forwarding Clubs of Subscribers
to the American Agriculturist.

Premiums open to all who Desire them.

Every subscriber is invited to renew his own subscription, and to solicit others to subscribe. But to all those who will take the trouble to collect and forward clubs of subscribers, we offer a remuneration in the form of first-rate articles, as named below. The pay thus offered is much larger than we could pay in cash, though no article is proposed which is not of the best quality, and fully worth the price asked. (We get these articles on extra good terms when for premiums.)

Part of the Premium articles announced this month are selected from the best given last year, those which gave universal satisfaction. They are such as will pay for the effort to obtain them.

[E] WE WISH IT DISTINCTLY UNDERSTOOD that these premiums are offered in good faith—no cheap, trashy, imperfect, poorly made, or second-hand thing, will be sent out, but each article offered, is the best of its kind, and every one will be selected by the publisher from the very best manufactured. They will be the best sold in the market at the prices named.

[E] We offer nothing for competition. Each premium is for a specified number of subscribers, and no one's remuneration will depend upon what other unknown persons are doing; every one knows just what he or she is working for.

[E] We make no distinction between new and old subscribers in giving these premiums, but it is expected that every

canvasser will not only gather up the names of old subscribers, but also secure a large number of new names.

[E] Every person collecting names for premiums, should send two copies of each list of names—one of them marked "For Premiums," and also with the name of the sender.

[E] Every person collecting names for premiums, should send the names with the money as fast as obtained, so that the subscribers may begin to receive their papers; but if designed for premiums, two copies of each list of names should be sent—one of them marked at the top "For Premiums," and also with the name of the sender.

[E] The premiums are offered for subscribers for Volume XXII (1863), whenever received. Canvassers will have time for completing their lists, but the premium will be paid as soon as any club is made up—if duplicate lists are sent.

[E] Any person who has commenced sending in names at 80c, and finally fails to get the higher number of names, can fall back upon the smaller number, by remitting the 20 cents extra on each of the smaller number of names required.

[E] Clubs need not be all confined to one Post Office.

Name of Premium Article.	Price of Premium.	Name at \$1 each.	Name at 80c each.
1—Good Books—See terms below.....	\$7.50	18	37
2—Best Family Clothes Wringer.....	\$14.00	30	70
3—Nonpareil Washing Machine.....	\$45.00	90	180
4—Sewing Machine, (Wheeler & Wilson).....	\$45.00	90	180
5—Sewing Machine, (Wilcox & Gibbs).....	\$35.00	69	135
6—Aneroid Barometer.....	\$7.50	19	44
7—The Aquarius.....	\$10.00	22	47
8—Five Octave Melodeon (best).....	\$75.00	125	257
9—4½ Octave Melodeon (best).....	\$60.00	104	182
10—Four Octave Melodeon (best).....	\$45.00	90	180
11—New Cyclopedias, 16 volumes.....	\$45.00	96	140
12—Worcester's <i>Unbridged Dictionary</i>	\$7.50	18	40
13—Six back Volumes <i>Agriculturist</i> ,	\$6.72	19	35
14—Five do do do	\$5.40	16	30
15—Four do do do	\$4.36	10	20
16—Three do do do	\$3.24	7	15
17—Two do do do	\$2.12	5	10
18—One do do do	\$1.12	3	6
19—Jacob's Portfolio Paper File.....	\$1.25	3	11
20—Windsor & Newton's Paints.....	\$2.50	5	20
21—Osborn & Hodgkinson's Paints.....	\$1.50	3	15
22—Premium Cylinder Plow.....	\$10.00	30	65
23—Eagle Plow No. 20.....	\$2.25	5	12
24—Hay and Straw Cutter (best).....	\$8.00	26	58
25—Sheel-tooth Cultivator (best).....	\$7.00	24	55
26—Family Lard and Wine Press.....	\$7.00	24	55

DESCRIPTION OF THE PREMIUMS.

Premium No. 1—Good Books.

This premium will meet the wants of a great number of persons. On page 285 is a list of 92 books, many of them on topics connected with the Farm, Garden, and Household, and a portion of them the very best published. (See remarks at the head of the list.) Any person sending in 16 or more subscribers, may select any of the books in that list, (page 285), to the amount of 12½ cents for each name, at the club price of 80 cents, or to the amount of 33⅓ cents for each name, at \$1 each. Many farmers' clubs have, during the last year, joined together and obtained a considerable library through these premiums. N. B.—The books will be delivered to the recipients, (by mail or express, free of all cost).

No. 2—Family Clothes-Wringer.

This is a first-rate household implement—a great saver of garments, and a saver of hard work. Every woman knows that wringing by hand is not only the hardest, wrenching work of washing-day, but that the twisting by hand-wringing breaks more of the fibers of the garments than the washing and ordinary wear. With this machine set upon the edge of the wash-tub, the garments are easily and rapidly passed between two India-rubber rollers, the water falling back into the tub, and the garments dropping into a basket, in a drier condition than they can be wrung by hand, and therefore more quickly dried on the line. A child can in a few minutes wring out a tubful of clothes. The machine will save its cost several times in a year, simply in the saving of garments. We have had one of the first machines made in constant use in a family for nearly three years, and it is still as good as new. The machines now manufactured are still better, several improvements having been made. The machine offered, No. 2, is just the thing for family use. It is provided with cogs to move the rollers together, so that it is not possible to tear garments, as is the case with cheaper Wringers not provided with cogs. We present one of these No. 2 Wringers to any person procuring and forwarding 18 subscribers, at \$1 each, or 37 at the lowest club price, (80 cents each.)

Premium No. 3—Best Washing Machine.

Many ladies have asked us, for years past, to introduce a good Washing Machine among our Premium articles, and we have uniformly declined doing so, for want of the right kind of machine. We have now, however, found a machine worthy of a place in the premium list, in which we mean to put none but those known to be first-rate articles. The Nonpareil Washing Machine we have had in use in our family for nearly a year past, and it has not only driven out half-a-dozen placed there on trial, but has really given excellent satisfaction. It is the only machine, out of twenty we have tried, which the "help" cheerfully use without compulsion. It is a labor-saver and a clothes-saver—two important considerations. (See descriptive cut, and advertisement on page 319.) The clothes are put in, in quantity, and quickly washed by simply turning a crank. The balance-wheel adjusts the force required, so as to make the turning easy. Take it all in all, it is the best Washing Machine we know of, and is worthy of a place in every family. They are of three sizes; we select No. 2, as the best size for common family use. The price of No. 2 is \$14. This machine we will present to any one forwarding 30 subscribers at the regular price, (\$1 each,) or 70 subscribers at the lowest club price, (80 cents.) The machine can be sent to any point as freight, or by express, and will be forwarded, free of all expense, except the freight after leaving the city

Reg	County	No.	Chief Reporters.	W	Win'tr Wheat	Spring Wheat	Corn.	Rye	Oat	Hay	Pot-atos	Fruit ApPh	%	County	No.	Chief Reporters.	W	Win'tr Wheat	Spring Wheat	Corn.	Rye	Oat	Hay	Pot-atos	Fruit ApPh
	INDIANA.		A	B	C	D	E	F	G	H	I	K	L	M	N	O	P	R	S	T	U	V			
51	Benton.	1	D. Campbell.																						
52	Jay.	15	Peter Walter.	11	11	12																			
53	Hendricks.	1	A. Whitenack.																						
54	Knox.	16	Joel Wampler.																						
55	Randolph.	11	C. G. Pickett.	10	10	10	15																		
56	Henry.	11	T. E. Reising.																						
57	Henry.	13	John Allen.																						
58	Morgan.	13	Murphy Briggs.																						
59	Hendricks.	1	Jacob Bader.																						
60	Marshall.	1	Fred Hoover.	8	13	15	10																		
61	Ripley.	11	E. Saltmarsh.																						
62	Henry.	11	P. P. Rife.																						
63	Vermillion.	10	S. Grondyke.	12	15	15	15																		
64	Hendricks.	1	John Bennett.																						
65	Ripley.	12	Elam G. Smith.																						
66	Newton.	5	Samuel J. Smith.																						
67	Grant.	10	W. H. Stow.	11	12	11																			
68	Green.	10	Wm. Hovis.	8	15	15																			
69	Adams.	10	P. N. Collins.	10	11	5	11	15	2	5	15	8	11	5	8	20									
70	Elkhart.	9	John McConnel.																						
71	Warwick.	1	D. S. Kershner.																						
72	Johnson.	1	John T. Fleming.																						
73	Seaside.	10	Hurricane F's As.																						
74	Vermillion.	10	John W. Smith.	12	14	14																			
75	Marion.	10	John Davis.	10	10	11	8	10	10	12	15	12	8	12	12	20	10	10							
76	Morgan.	10	C. S. Hibloun.																						
77	Vigo.	10	James M. Lyons.																						
78	Randolph.	11	L. M. Reeves.	12	13	15																			
79	Hamilton.	10	Andrew F. Evans.																						
80	Marion.	10	L. W. Ritter.																						
81	Howard.	9	Wm. S. Wooton.	10	12	12	8	10	10	2	2	15	15	10	8	8	7								
82	Dubois.	10	B. R. Kemp.																						
83	Vermillion.	10	James M. Lyons.																						
101	McDonough.		Nelson Abbott.																						
102	Coles.		C. Boles.																						
103	Saline.	5	James N. Eaton.	9	12	15																			
104	Jersey.	8	J. M. Moore.	10	10	25																			
105	Pike.	12	Henry Griffin.	10	15	18																			
106	Vermilion.	1	Tos. Odiorne.																						
107	Richland.	10	H. C. Smith.	12	10	20	5	7	12	15	8	25	10	12	10	10	10								
108	Richland.	10	H. A. Hunt.	10	13	14																			
109	St. Clair.	10	Edw. Flanagan.	12	15	20	6	8	15	12	15	20	15	15	10	10									
110	Marion.	10	E. L. Merritt.																						
111	DeKalb.	10	C. W. Branch.	10	18	11	8	7	9	10	10	5	10	10	12	14	10	10	10	10	10	10	10		
112	Macoupin.	10	Hans Grundy.	12	16	11	1	7	9	10	11	14	10	11	14	10	14	10	10	10	10	10	10		
113	Cumberland.	10	E. M. Woodward.																						
114	Marshall and Marshall.	10	C. C. Hoagland.																						
115	Woodford.	10	James Freeman.																						
116	Ogle.	10	John Sharp.																						
117	Vermillion.	12	William Bowman.																						
118	Kankakee.	10	Democrat Office.																						
119	Kendall.	10	H. S. Hills.																						
120	Crawford.	15	Erastus Logan.	15	20	20																			
121	Douglas.	12	Caleb Bates.																						
122	Mason.	10	J. B. Wright.																						
123	Douglas.	12	J. B. Wright.																						
124	Monroe.	10	J. H. Tracy.																						
125	Mason.	15	R. S. Lybarger.	17	7	4	7	6	10	9	15	5	15	15	15	15	10	10	10	10	10	10	10		
126	Marshall.	10	W. H. Webb.																						
127	Washington.	10	J. A. Bent.																						
128	DeKalb.	10	N. F. Graves.																						
157	WIS.	16	Abijah Sweet.	10	20	20	5	10	10	30	30	20	20	10	30	20	20	10	10	10	10	10	10		
158	Dodge.	10	D. L. Bancroft.																						
159	Fond du Lac.	10	E. Reynolds.	11	14	12	10	10	10	9	30	12	18	12	10	11	11	11							
160	Walworth.	12	Geo. Cross.																						
161	Green Lake.	14	C. S. Whittier.																						
162	Jackson.	14	C. T. Gansel.																						
163	Dane.	8	J. A. Kierscheid.																						
164	Franklin.	10	J. A. Curtis.																						
165	Adams.	10	J. A. Somerly.																						
166	Badax.	11	Rev. A. A. Horton.	11	10	11	11	9	10	8	10	9	10	12	11	10	9								
167	Fond du Lac.	11	G. M. Robinson.																						
168	Monroe.	10	O. D. Hawkins.																						
169	Ray.	10	J. C. March.																						
170	Rock.	10	J. C. March.	3	3	3	9	9	9	11	11	11	11	11	11	11	11	11	11	11	11	11	11		
171	Lafayette.	10	Thos. Pendleton.																						
172	Grant.	10	S. B. Watkins.																						
173	Grant.	10	D. B. Newton.																						
174	Oconto.	10	H. E. Beidler.																						
175	Howard.	10	H. W. Partch.																						
201	MINN.	1	Jonas H. Howe.	8	11	30	15	11	18	10	15	10	5	10	10	12	10	10	12	10	11	11	11	10	
202	Fillmore.	14	A. Gould.																						
203	Dodge.	14	T. G. Patch.																						
204	Olmstead.	12	R. H. Talbot.																						
205	Winona.	12	S. R. Crittenden.																						
206	Sibley.	12	J. U. Green.																						
207	Nicollet.	12	Wm. H. Sigler.																						
208	Fillmore.	16	A. Hitchcock.	13	30	18	14	30	15	40															
209	Olmsted.	9	A. Smith.	10	12	15	12	14	15	10	18	13	35												
210	Wabasha.	12	Wm. McLeod.																						
211	Blue Earth.	12	James Miller.																						
201	MO.	9	W. I. Meeder.	10	11	10	10	12	10	10	9	8	10	10	10										

Average for the whole Country

Business Notices.
Eighty Cents a Line of space.

**DELAWARE GRAPE VINES
At Ten Cents Each.
PARSONS & CO.**

FLUSHING, N. Y.

Offer these vines in excellent health, at the following low rates:

1st quality, \$25 per 100—\$200 per 1000.
2d quality, \$15 per 100—\$100 per 1000.

GRAPE VINES.

Unusual inducements offered to Fall purchasers.
Send for a Price List.

Box 155, Pittsburgh, Pa.

Market Review, Prices, etc.

AMERICAN AGRICULTURIST OFFICE,
New-York, Friday, Sept. 19, 1862.

1. TRANSACTIONS AT THE NEW-YORK MARKETS.

RECEIPTS.
Flour, Wheat, Corn, Rye, Barley, Oats.
26 days this m^rth 421,000 4,478,000 2,541,000 91,000 43,000 91,000
26 days last m^rth 461,000 5,270,000 2,510,000 132,000 53,000 437,900

SALES.
Flour, Wheat, Corn, Rye, Barley
26 days this month, 513,000 5,482,000 3,065,000 104,500
26 days last month 570,000 5,430,000 2,980,000 118,000 —

2. Comparison with same time last year.

RECEIPTS.
Flour, Wheat, Corn, Rye, Barley, Oats.
1862..... 421,000 4,478,000 2,541,000 91,000 43,000 91,000
27 days 1861.... 479,000 5,401,000 3,065,000 45,150 65,925 398,969

SALES.
Flour, Wheat, Corn, Rye, Barley.
26 days 1862.... 513,000 5,482,000 3,065,000 104,500
27 days 1861.... 583,812 5,473,125 4,493,250 47,157 6,300

3. Exports from New-York, from Jan. 1 to Sept. 17.

Flour, Wheat, Corn, Rye, Barley, Oats.
1862..... 2,254,304 15,398,811 8,640,113 1,031,646 22,138 66,837
1861..... 1,982,150 15,316,257 7,986,633 886,783 1,000 145,262
1860..... 1,053,476 5,268,944 2,674,114 8,230 101,234

4. Exports of Breadstuffs from the United States to Great Britain and Ireland, annually, for Sixteen years, ending September 1.

Flour, Wheat, Corn, Rye, Barley, Oats.
1862..... 2,672,515 25,754,709 14,084,168
1861..... 2,561,661 25,553,370 11,705,034

1860..... 717,156 4,938,714 2,921,857

1859..... 106,457 439,010 342,013

1858..... 1,295,420 6,555,643 3,317,802

1857..... 849,600 7,479,401 4,746,278

1856..... 1,641,265 7,956,406 6,731,161

1855..... 175,209 324,427 6,679,138

1854..... 1,846,920 6,038,003 6,049,371

1853..... 1,600,449 4,823,519 1,425,278

1852..... 1,427,422 2,728,442 1,487,398

1851..... 1,559,584 1,496,355 2,205,600

1850..... 574,757 461,276 4,753,358

1849..... 1,137,556 1,140,194 12,685,260

1848..... 182,583 241,300 4,390,226

1847..... 3,155,645 4,000,359 17,157,659

Grand total for 16 years. 21,504,420 99,931,137 99,981,602

5. Exports from the United States to the Continent of Europe, for a series of eight years, ending Sept. 1.

Flour, Wheat, Corn, Rye, Barley, Oats.
1862..... 696,672 7,617,472 329,074 1,612,926
1861..... 142,129 3,452,496 101,145 347,258

1860..... 49,243 178,031 19,358 —

1859..... 51,388 57,845 25,519 —

1858..... 303,100 390,426 16,848 13,100

1857..... 483,344 9,675,853 543,590 916,162

1856..... 748,408 2,610,079 282,083 1,975,178

1855..... 7,763 4,973 308,428 35,569

Total for 8 years. 2,412,047 17,186,976 1,619,045 4,200,193

6. Exports from Canada to Great Britain and Ireland, via St. Lawrence, from Sept. 1, 1861, to Sept. 1, 1862.

Flour, bbls. 617,308; Wheat, bus. 6,376,905; Corn, bushels, 2,016,040; Peas, bush. 822,060; Oats, bush. 780,756; Oat Meal, bbls. 2,242.

7. Receipts of Breadstuffs at Chicago, Jan. 1, to Sept. 15.

1861..... 1862.....
Flour, bbls..... 924,788 1,081,005
Wheat, bushels..... 9,000,457 8,579,123
Corn, bushels..... 19,869,293 23,062,476
Oats, bushels..... 1,088,604 2,174,307
Rye, bushels..... 291,498 724,912
Barley, bushels..... 350,028 496,083

8. Shipments from Chicago, from Jan. 1, to Sept. 15.

1861..... 1862.....
Flour, bbls..... 943,658 9,765,364
Wheat, bushels..... 9,233,335 8,916,271
Corn, bushels..... 16,770,379 20,101,154
Oats, bushels..... 4,429,777 1,955,397
Rye, bushels..... 264,048 594,534
Barley, bushels..... 144,135 188,414

9. Stock of Breadstuffs in Store at Chicago, Sept. 15, '62.

Flour, bbls..... 20,000
Wheat, bushels..... 483,278
Corn, bushels..... 2,508,851

10. Receipts of Breadstuffs at the head of tide-water at Albany, by the Erie and other New York Canals, from the commencement of navigation to and including the 14th of September in the years indicated:

	1860.	1861.	1862.
Canals opened—April 25.	May 1.	May 1.	
Flour, bbls.....	466,310	688,522	855,777
Wheat, bush.	7,050,891	14,673,402	17,866,154
Corn.....	10,901,897	12,212,721	12,669,674
Barley.....	95,612	210,624	403,267
Oats.....	3,978,695	2,153,774	2,719,223
Rye.....	149,375	419,397	528,280

CURRENT WHOLESALE PRICES.

	Aug. 19.	Sept. 18.
FLOUR—Super to Extra State	\$4 93	\$5 40
Superfine Western.....	4 95	5 10
Extra Western.....	5 25	6 00
Fancy to Extra Genesee.....	5 45	7 00
Super, to Extra Southern.....	5 50	7 25
RYE—Fine and Super.	8 00	8 10
CORN MEAL.....	3 45	3 75
WHEAT—Canadian White.....	1 57	1 50
Western White.....	1 57	1 55
All kinds Red.....	1 11	1 10
CORN—Yellow.....	64	62
White.....	70	65
Mixed.....	54	62
OATS—Western.....	45	51
State.....	51	52
RYE.....	76	83
BARLEY.....	None selling.	None selling.
HAY, in bales, per 100 lbs.....	65	75
COTTON—Carded, per lb.....	46	47
Hemp, per 100 lbs.....	6 00	8 00
HOPS, crop of 1862, per lb.....	13	20
FEATHERS, Live Geese, p. lb.....	40	42
SKED—Clover, per lb.....	8	8 1/2
Timothy, per bushel.....	1 87	2 00
SUGAR—Brown, per lb.....	7 1/2	10 1/4
MOLASSES—New-Orleans, p.g.l.....	33	42
COFFEE, Rio, per lb.....	21 1/2	23
TOBACCO—Kentucky, &c., p.l.b.....	9 1/2	10 1/2
Seed Leaf, per lb.....	9	10
WOOL—Domestic fleece, p. lb.....	15 1/2	16 1/2
Duckling, pullet, per lb.....	35	33
TALLOW, per lb.....	10 1/2	10 1/2
OIL CAN.—Pork, per tun.....	33 50	41 00
PORK—Mesa, per bbl.....	11 87	14 11
Prime, per bbl.....	10 00	10 00
BEEF—Plain mess.....	13 75	14 00
LARD, in bales, per lb.....	8 1/2	9 1/2
BUTTER—Western, per lb.....	9	12
State, per lb.....	10	15
CHEESE.....	5 1/2	7
Broom Corn—per lb.....	5	6
Eggs—Fresh, per dozen.....	10	11
Turner's Fox.....	9	10
POULTRY—Fowls, per lb.....	10	10
Ducks, per pair.....	88	50
Geese, per palr.....	1 00	1 25
Turkeys, per lb.....	11	12
POTATOES—Dykemans, p. bbl.....	1 13	1 25
Buckeyes, per bbl.....	1 25	1 50
Peach Blow, per bbl.....	1 75	1 88
Mercers, per bbl.....	1 50	2 00
Sweet Dishes, per dozen.....	6 50	7 00
ONIONS, Red, per bbl.....	1 50	2 00
TURNDIPS—Kutabaga, p. bbl.....	75	87
Marrow Squashes, per bbl.....	87	12 1/2
Tomatoes, per bushel.....	20	25
CREEN CORN, per 100.....	37	50
APPLES, good, p. bbl.....	1 25	1 75
Apples, common, per bushel.....	75	100
Peaches, choice, per basket.....	87	135
Peaches, common, per basket.....	50	63
PLUMS, Green Gage, per bushel.....	1 50	2 00
Prunes, common, per bushel.....	1 50	1 50
Plums, common, per bushel.....	73	1 00
PEARS, cooking, per bushel.....	1 25	1 50
Pears, Bartlett, per bushel.....	3 00	3 50
WATERMELONS, per 100.....	25 00	30 00
MUSKMELONS, per bbl.....	5 00	15 00

We have carefully prepared, from our own records, and from official and other reliable sources, the foregoing series of very important tables. These indicate a remarkable increase in the Breadstuff trade of the country, which (now that Cotton has lost the supremacy) is the greatest interest of our republic, in a commercial point of view. Those tables suggest many reflections, some of which are referred to in an editorial article on page 206. They are so arranged as to make clear the wonderful prosperity of this branch of our commerce, and elaborate comment is unnecessary. The shipments of the Cereal Year closing on the 1st inst., were heavy, and in excess of any previous season. To these may be added the exports to South America, West Indies, British Provinces, etc., which for the last year amounted to 1,135,014 bbls. Flour, 158,192 bbls. Corn meal, 12,087 bushels Wheat, 502,576 bushels Corn. The importance of so good a foreign demand at fair, remunerative prices, with the abundant crop of the last season, can hardly be estimated, particularly in the present unsettled state of the country. We are again blessed with a good crop, and have much to spare, while European harvests are now indisputably deficient. In Flour the transactions of the month have been heavy; the supplies are moderate, particularly of that of sound quality; prices change trifly from day to day with the value of exchange and gold, holders at the close being firm for good brands. The transactions in Wheat continue very extensive and are controlled in a great measure by the same causes that affect Flour. The late rise in English freights has checked business, and the market, up to Monday last, was much depressed, but has partially recovered within a few days, and closes with an upward tendency. Corn has arrived freely and declined in value, especially unsound and inferior lots, which constitute the bulk of the present receipts. Rye has been scarce and in demand, but closes heavily, with more offering. Oats were quite plenty and unsettled; but have been recently less abundant and in lively request at advanced prices... Cotton rapidly improved in price, Middlings reaching

59c. @ 60c., but the market is now dull, and quotations for Middlings Uplands are down to 56c. @ 56 1/2c. per lb. The receipts are increasing gradually and adding, little by little, to the available supply.... The inquiry for Pork and Beef has been quite moderate; while the demand for Lard, Butter and Cheese has been active.... An unusual degree of animation has been discernable in the market for Wool, especially the coarser qualities which have advanced very rapidly, and now command much more than the finer grades, on account of the requirements of the army.... Tobacco, too, has been unusually brisk, and in view of the unsettled state of affairs in the West, is much dearer.... Hops are coming forward freely and are lower.... The movements in other articles of domestic Produce have been fair at our quotations. The table of Prices Current, to-day, and one month previous, show present rates and the changes from our last report.

N. Y. Live Stock Markets.—THE CATTLE MARKETS have been more fully supplied during the past month than ever before, the average being 5,350 per week. The demand has been pretty active, and prices steady at 1/4c. advance on former quotations up to Sept. 16th, when 6,410 cattle, the largest supply New-York has ever seen together, were thrown in for a single week and prices declined 3/4c. @ 1/4c. per lb. Fears of a rebel invasion in southern Ohio, and parts of Indiana and Kentucky, caused graziers to hurry off their stock beyond the reach of danger. With such a supply, the best cattle sold at prices equivalent to 8c. @ 8 1/2c. per lb., estimated dressed weight; good steers 7c. @ 7 1/2c., and poor cattle, of which there were many, at 5c. @ 6c., the average of all kinds being 7 1/2c.

Veal Calves.—Receipts have been light, averaging 489 per week. The demand improves with the approach of cold weather, and prices are 1/4c. higher, or 5/4c. @ 6c. per lb. live weight, for choice calves, 5c. for fair, and 4c. for poor grades.

Sheep and Lambs.—Receipts have been larger, averaging 13,853 per week for the past month. Prices are about the same as for the previous month, with a good demand from butchers, and an inquiry from farmers for store ewes to winter over. Good fat sheep are worth prices equivalent to 4 1/4c. per lb., and if extra fine, 5c. per lb. live weight. Fair stock sells at 4c. @ 4 1/4c. per lb., and lambs 5c. @ 6c. Most of the stock sells at about 3 1/4c. per head, though some lots of heavy sheep brought \$4.

The Weather has been variable, upon the whole warm and dry, though an untimely frost on Sept. 3d, injured corn, buckwheat, and the grazing lands, in some localities at the north. —**OUR DAILY NOTES**, condensed, read—August 20, 21, warm, rain wanted—22, cloudy, showers at night—23, light rain—24, 25, clear, cool—26, 27, warm, fine, shower on night of 27th—28, showers—29, 30, clear, fine—31, clear A. M., cloudy P. M., rain at night.—September 1, cloudy, heavy thunder shower at night—2, cool, cloudy—3 clear, cold, (44° here) frost at north—4 to 10, clear, fine Autumn weather, but getting dry—11, clear, warm, light rain at night—12, N. E. rain storm, creating a flood in some places—13, to 16, cool, and generally cloudy—17, light N. E. rain—18, 19, clear, fine days. The barometer has varied from 29.50 to 30.30 inches, which is a greater range than usual.

Thermometer at 6 A. M., New-York.

(Observations carefully made upon a standard Thermometer (Fahrenheit).—7 indicates rain—s, snow.)

	AUGUST.
1.....	66
2.....	69
3.....	70
4.....	73
5.....	72
6.....	71
7.....	68

	SEPTEMBER.
1.....	70
2.....	58
3.....	48

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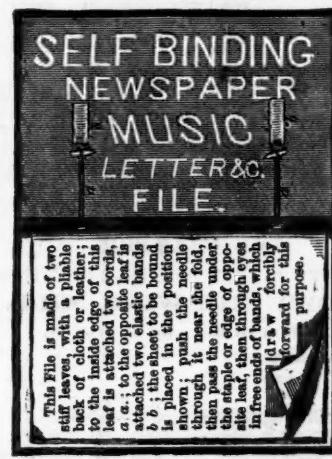
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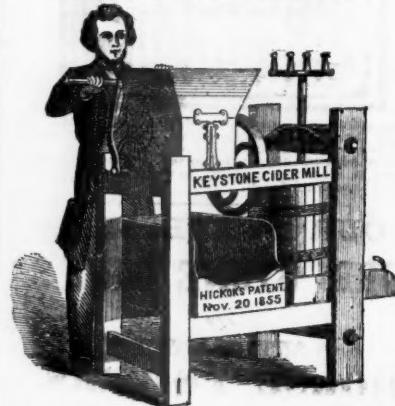
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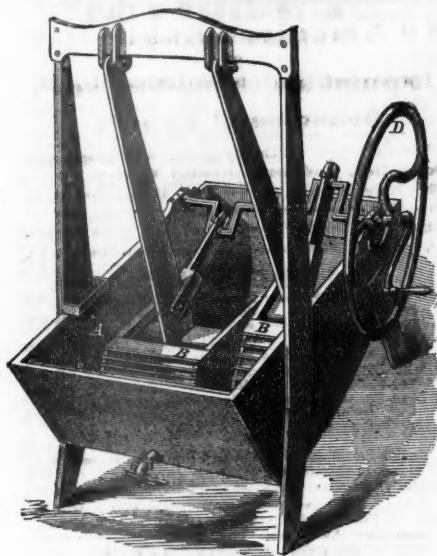
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